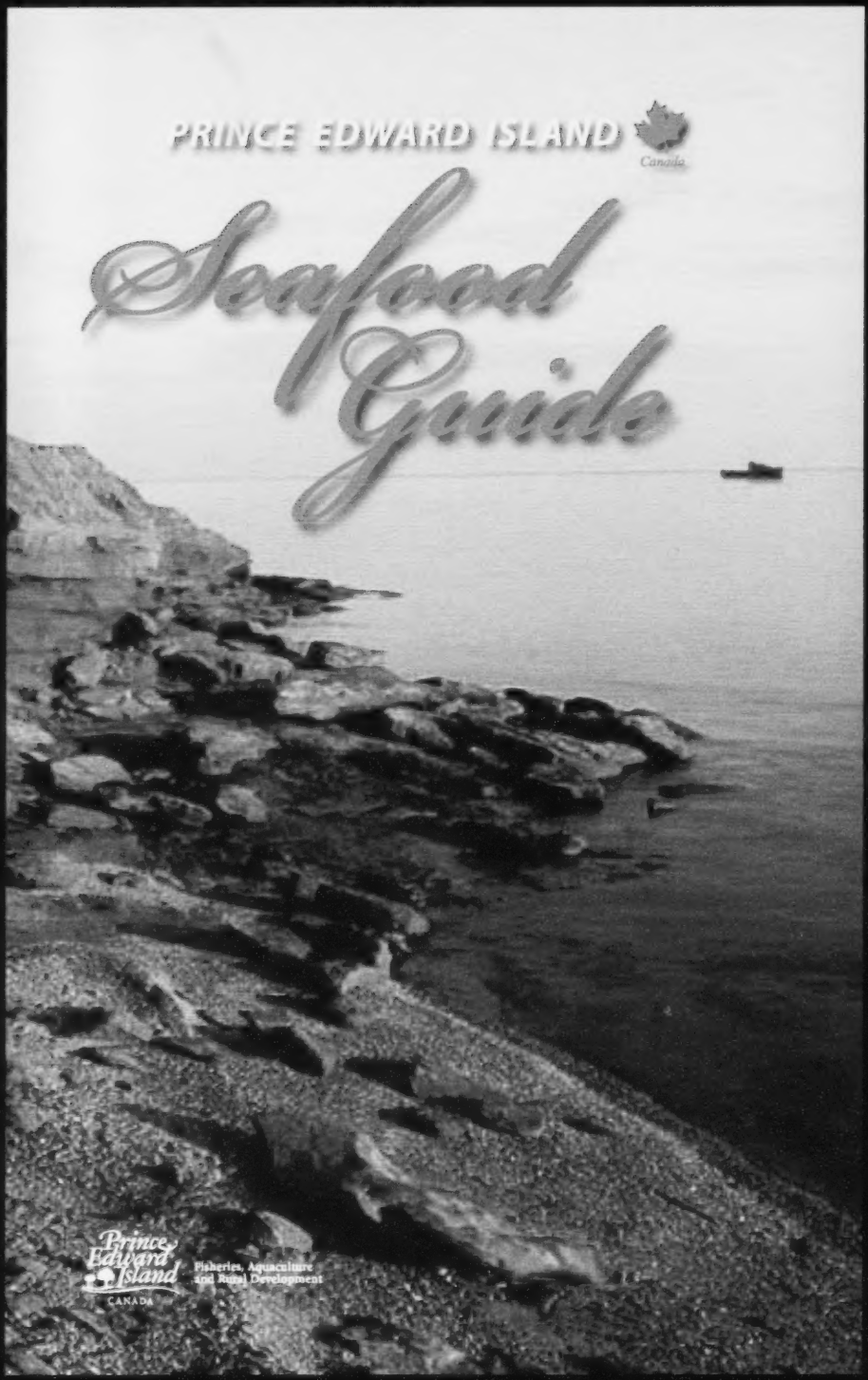
PRINCE EDWARD ISLAND

Canada

Seafood Guide



Prince Edward Island CANADA

Fisheries, Aquaculture and Rural Development

Message From the Minister

Whether harvested from the sea or produced through aquaculture, Prince Edward Island seafood products are renowned for their distinctive flavour and high quality. The export of fish products accounts for more than 35 per cent of the province's shipments to international markets, so I can confidently say that Prince Edward Island seafood products are enjoyed around the world.

The seafood processing industry has long been an important component of the economy of Prince Edward Island. In 2010, more than 124 million pounds of marine resources were harvested with the landed value in excess of $122 million. Seafood products are processed in modern processing facilities and the value of fish product shipments has increased significantly. However, one thing has remained the same, that is the proud Island tradition of offering only the best in seafood products, produced in a quality environment and harvested and processed with care.

I am pleased to present our newly revised Seafood Guide. With listings of seafood plants, information on the wide array of products, and detailed contact information, I am sure you will find the directory to be a valuable reference guide. If you require further information on Prince Edward Island seafood products, please do not hesitate to contact the Department of Fisheries, Aquaculture and Rural Development.

Sincerely,

Honourable Ron W. MacKinley
Minister

PRINCE EDWARD ISLAND

Canada

Seafood Guide

PEI Flavours

Where Food & Culture Come To Life!™

Prince Edward Island

CANADA

Fisheries, Aquaculture and Rural Development

Contact Information

This Seafood Guide is published by the Prince Edward Island Department of Fisheries, Aquaculture and Rural Development.

The guide is an alphabetical listing of company names, as well as contact person(s) and products processed by species. (The information has been supplied by participating companies.) Further information may be obtained by contacting the participating companies or by contacting the following:

PEI Department of Fisheries, Aquaculture and Rural Development
PO Box 1180, 548 Main St., Montague, Prince Edward Island, Canada C0A 1R0
Tel: (902) 838-0910 Fax: (902) 838-0975

This guide is available on the Department website at:
www.gov.pe.ca/fard

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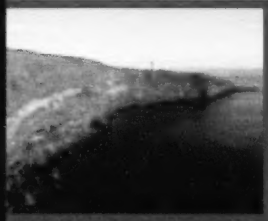
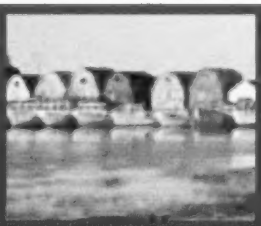
The Province of Prince Edward Island is Canada's smallest and greenest province. Cradled on the waves of the Gulf of St. Lawrence, Prince Edward Island is known for some of finest seafood in the world. The people of Prince Edward Island take pride in the seafood produced in the pristine Island environment, surrounded by miles of sandy beaches and red sandstone cliffs. There is a proud Island tradition of offering only the best in seafood products, sustainably produced in a quality environment, harvested and processed with care. Whether harvested from the sea or produced through aquaculture, Prince Edward Island seafood products are renowned for their distinctive flavour and excellent quality.

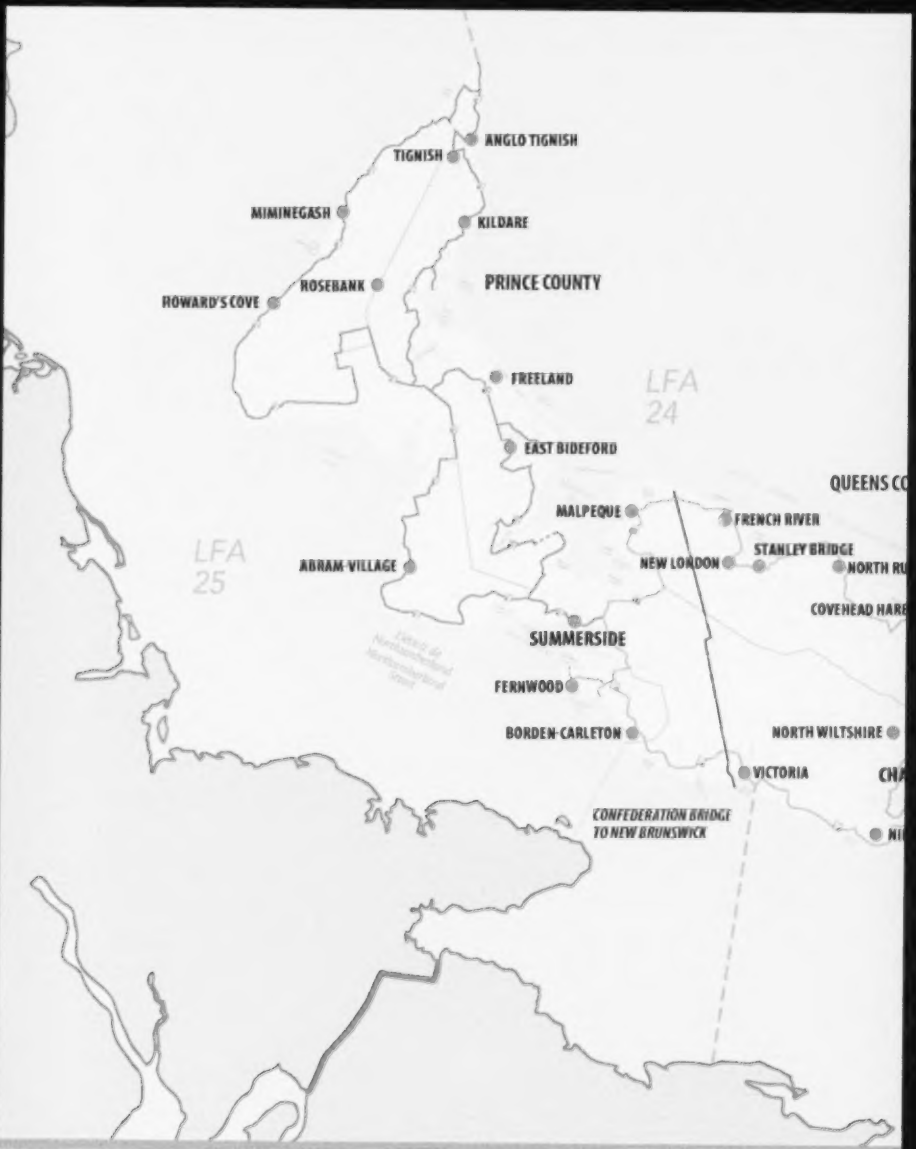
This guide to Prince Edward Island seafood is designed to provide you with an overview of the species and products produced, as well as the people and companies that comprise the Prince Edward Island seafood industry. If you require additional information on Prince Edward Island seafood products, please feel free to contact the Department of Fisheries, Aquaculture and Rural Development at **www.gov.pe.ca/fard**.

GREENLAND
CANADA
UNITED STATES
PRINCE EDWARD ISLAND
MOROCCO
ALGERIA
MEXICO
MAURITANIA
MALI
NIGER
NIGERIA
VENEZUELA
COLOMBIA
ECUADOR
PERU
BRAZIL
BOLIVIA
PARAGUAY
CHILE
ARGENTINA
ANTAR

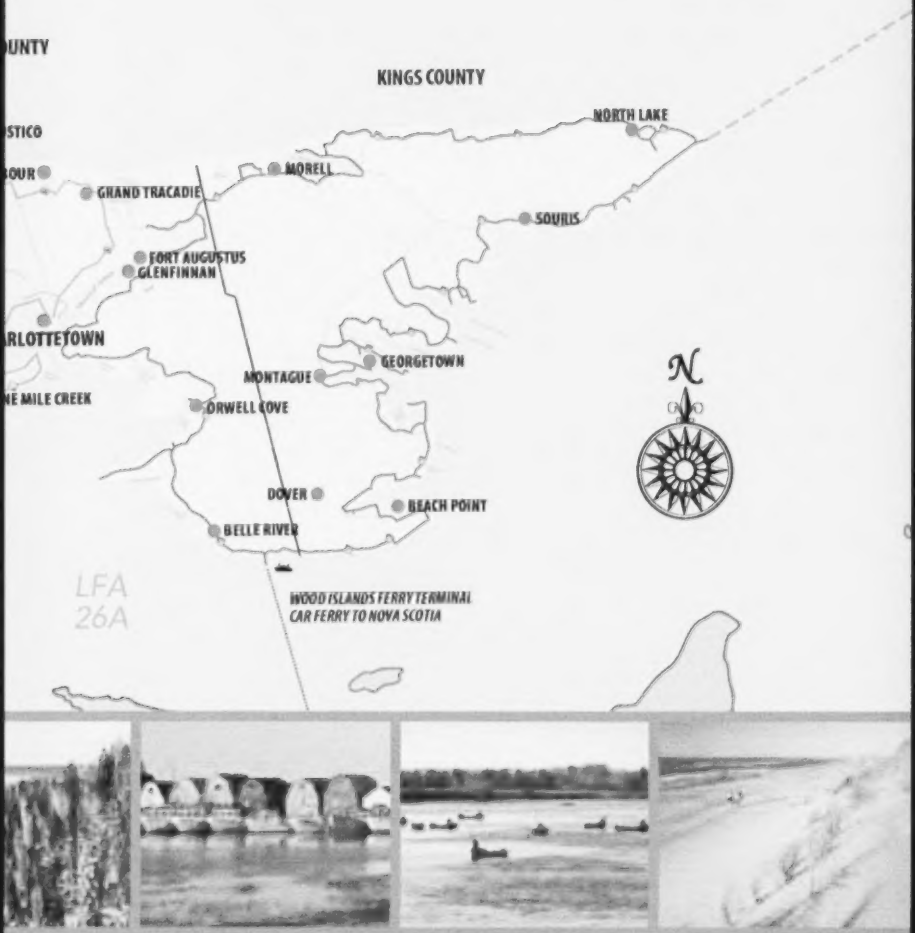


RUSSIA
KAZAKHSTAN
MONGOLIA
CHINA
TURKEY
IRAN
IRAQ
SYRIA
LIBYA
EGYPT
SAUDI ARABIA
PAKISTAN
INDIA
BURMA
THAILAND
PHILIPPINES
CHAD
SUDAN
ETHIOPIA
SOMALIA
SRI LANKA
MALDIVES
DEMOCRATIC REPUBLIC OF THE CONGO
TANZANIA
ANGOLA
MOZAMBIQUE
MADAGASCAR
SOUTH AFRICA
INDONESIA
PAPUA NEW GUINEA
AUSTRALIA
ANTARCTICA




ANGLO TIGNISH
TIGNISH
MIMINEGASH
KILDARE
ROSEBANK
HOWARD'S COVE
PRINCE COUNTY
FREELAND
LFA 24
EAST BIDEFORD
QUEENS CO
MALPEQUE
FRENCH RIVER
STANLEY BRIDGE
NEW LONDON
NORTH RU
LFA 25
ABRAM-VILLAGE
COVEHEAD HARE
SUMMERSIDE
FERNWOOD
BORDEN-CARLETON
NORTH WILTSHIRE
VICTORIA
CONFEDERATION BRIDGE
TO NEW BRUNSWICK

Map of Prince Edward Island



Seafood Company Locations on Prince Edward Island

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South Shore Seafoods Ltd. ... P. 77

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Red Cove ..... P. 74

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Leslie Hardy & Sons Ltd. ..... P. 91

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NORTH LAKE
Ocean Pride Fisheries Ltd. ... P. 72

Fishery Statistics

GENERAL INFORMATION

NO. OF COMMERCIAL FISHERMEN	4150
NO. OF FISHING VESSELS- INSHORE	1300
NO. OF LICENSED LOBSTER FISHERMEN	1287
NO. OF PROVINCALLY LICENSED AND FEDERALLY REGISTERED EXPORT PLANTS	42
NO. OF MAJOR SHELLFISH SHIPPERS	17
NO. OF AQUACULTURISTS	749

LOBSTER LANDINGS (LBS.) - 2010

LOBSTER FISHING AREA	CANNERS	MARKETS	TOTAL
LFA 24	10,260,253	4,329,193	14,589,446
LFA 26A	2,922,991	2,248,873	5,171,864
LFA 25	2,560,698	1,499,526	4,060,224

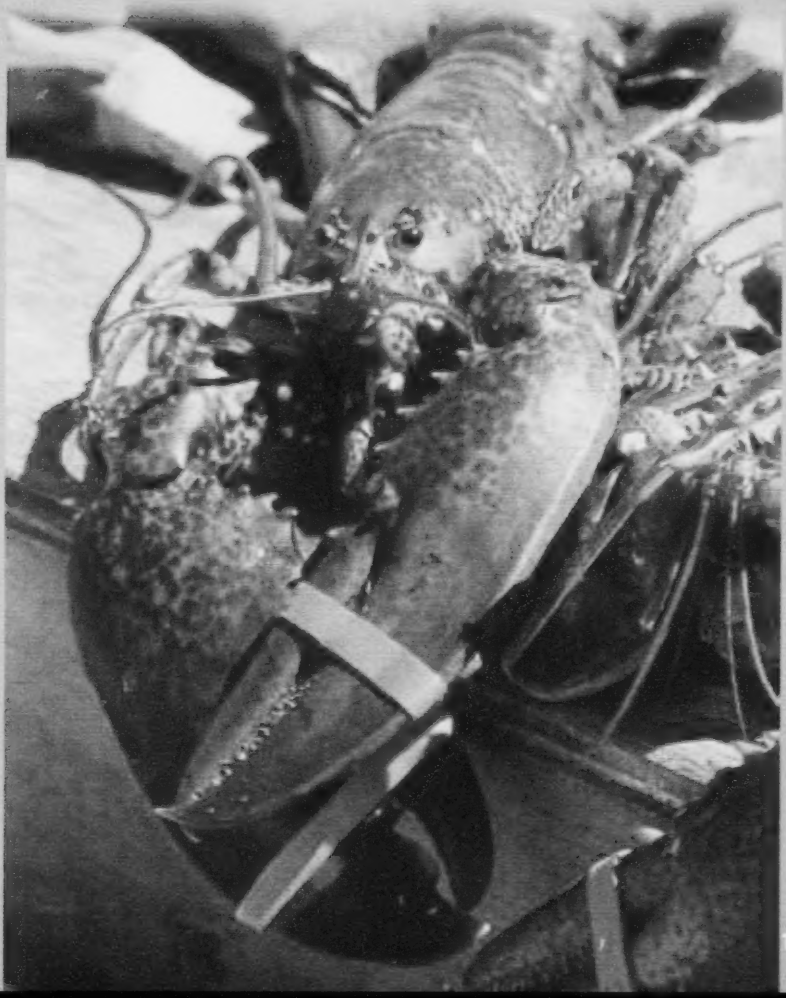
2010 LANDINGS & VALUE	WEIGHT (LBS)	VALUE ($000)
LOBSTER	23,821,534	82,382
SNOW CRAB	1,818,498	3,475
ROCK CRAB	4,607,542	1,879
MUSSELS	44,338,470	26,603
OYSTERS	5,462,146	5,844
SCALLOPS	125,053	735
BAR CLAMS	909,897	420
QUAHAUGS	890,443	869
SOFT SHELL CLAMS	190,625	211
BLUEFIN TUNA	330,926	1,812
MACKEREL	4,081,014	1,483
HERRING	34,401,715	5,121
SMELTS	105,613	36
SILVERSIDES	880,539	459
CULTURED FINFISH		2,200
EEL	117,418	238
HALIBUT	71,398	270
IRISH MOSS	500,000	200
FURCELLARIA	500,000	50

Lobster

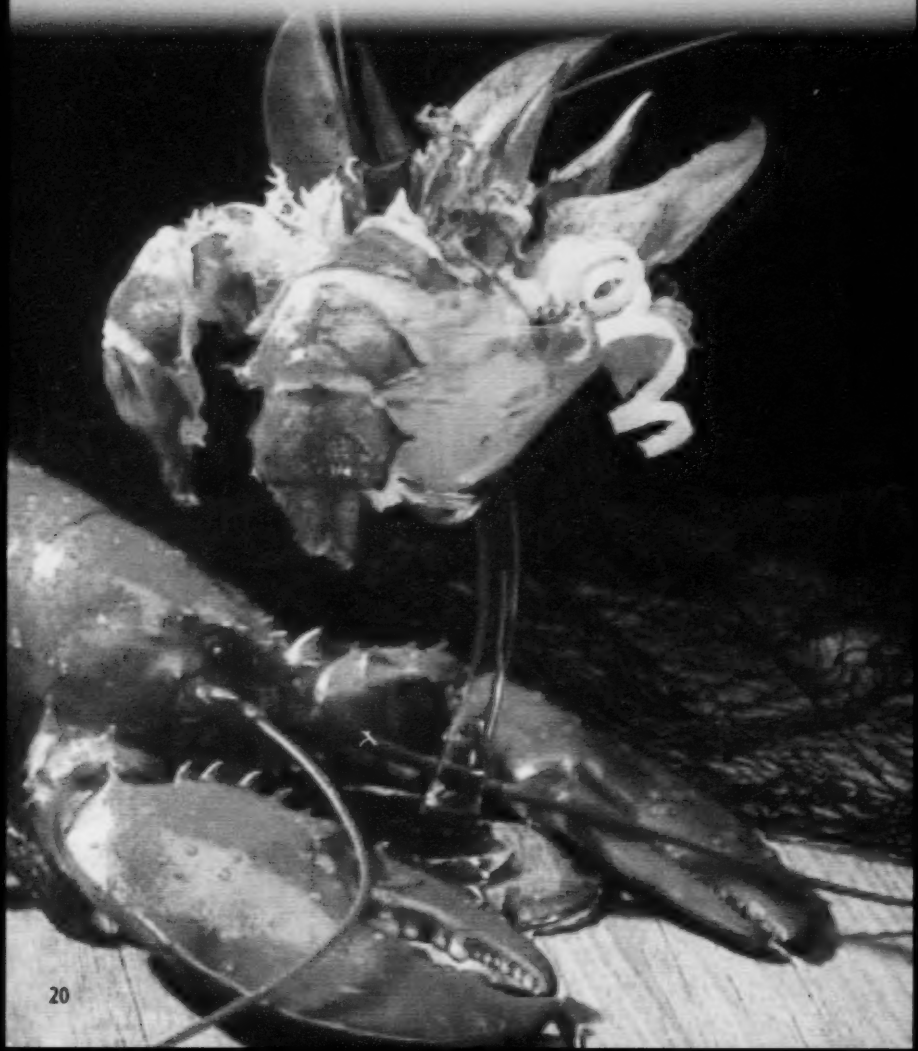
Lobster is the crown jewel of the Prince Edward Island seafood industry. Prince Edward Island lobster *(Homarus americanus)* is famous across the world. Wild-caught in the pristine North Atlantic Ocean during the peak of quality, Prince Edward Island Lobster is known for hard shells and tender juicy meat. Delicious Prince Edward Island lobster has a distinct position in the world lobster market as a gourmet delicacy.

Sustainability and quality are the key pillars of the Prince Edward Island lobster industry. Harvesters take great care to ensure that the resource is managed responsibly. The Department of Fisheries, Aquaculture and Rural Development works with the industry on the lobster monitoring program which collects data on lobsters in Prince Edward Island's surrounding waters to help manage the industry in a sustainable long-term maner.

Lobster catch is divided into two categories, either as canners or markets, in accordance with size. Generally canners weigh between 1/2 and 3/4lb (275-375g) while markets weigh over 3/4lb (375g). These smaller lobsters are preferred by true connoisseurs for their tender and flavourful characteristics. Approximately seventy five percent of Prince Edward Island lobsters are harvested in this category.



Prince Edward Island has two lobster seasons, Spring and Fall. The Spring season runs from May to June with about eighty percent of the harvest, while the Fall season runs from mid August to mid October. Prince Edward Island lobster companies produce a wide range of value added products that are accepted worldwide. On an annual basis Prince Edward Island accounts for almost twenty percent of Canadian lobster production.



Product Listing

- FRESH (LIVE/COOKED)
- FROZEN IN BRINE
- WHOLE COOKED
- FROZEN MEATS IN CANS
- FRESH AND FROZEN MEAT IN VACUUM PACK
- RAW MEAT
- RAW TAILS
- LOBSTER PASTE
- FROZEN BODIES
- MINCED LOBSTER
- READY TO EAT

Lobster Fishing Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
				•	•		•	•	•		

Snow Crab

Snow crab *(Chionoecetes opilio)* is the most important commercial crab species in eastern Canada and an important component to Prince Edward Island's fishing economy. Snow crab thrives in the cool pristine waters off Prince Edward Island. Snow crab is harvested off the North Shore in the Gulf of St. Lawerence.

The Atlantic snow crab is a crustacean (like lobster and shrimp) that is highly prized around the world for its succulent meat. Once cooked, the shell turns to a vivid orange and the meat has a firm texture with a sweet and flavourful taste.

Skilled fishers capture snow crab in pots, harvesting only prime quality males that meet or exceed the minimum catch size. Females are returned to the water, ensuring a sustainable fishery. On Prince Edward Island the snow crab fishery is open from May until the middle of July or until the quota is reached.

As soon as snow crab reaches the plant it is processed under exacting standards. Snow crab comes packaged in a wide selection of products and sizes. Once packaged it is shipped to markets around the world.

Product Listing

FRESH
FROZEN
LEG MEAT
SALAD MEAT
VACUUM PACKED
CANNED

Snow Crab Fishing Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
				•	•	•					

Rock Crab

Rock crab *(Cancer irroratus)* is distributed throughout the northwest Atlantic Ocean from Labrador to Florida. Rock crab is available in most fishing areas off Prince Edward Island.

Rock crab is a crustacean that has a broad, oval carapace with nine shallow, smooth edge teeth along each side of the front region of the carapace. Their shells range from light brown to dark brown and they generally have purple spots.

Presently rock crab is commercially harvested as a directed fishery around Prince Edward Island, as well as a by-catch during the lobster fishery. The directed fishery has limited entry and the fishery is regulated by a set quota per license. Generally rock crab is available from April to October on Prince Edward Island.

Rock Crab make for a delicious main course and is a very important ingredient in countless appetizers and side dishes. Rock crab can be enjoyed in many forms including: salads, dips, and chowders.

Product Listing

FRESH (COOKED)
WHOLE FROZEN
FROZEN MEAT IN CANS
FRESH AND FROZEN MEAT IN VACUUM PACK
FROZEN

Rock Crab Harvesting Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
			•	•	•		•	•	•		

Mussels

Mussels *(Mytilus edulis)*, cultured in the cool clean waters surrounding Prince Edward Island, are one of North America's most popular seafoods. As well as being tasty, Prince Edward Island mussels are nutritious. They are particularly rich in protein and minerals while being low in fat and cholesterol.

Cultured mussels are grown in mesh stockings that are suspended from longlines (ropes) in the water. The ideal conditions promote rapid growth, cultured mussels taste sweeter, are more tender, are plumper, and as a result have a higher meat yield than their wild counterpart.

Mussels are bivalve shellfish. At harvest they are generally two to three inches in length. The shell is primarily a blackish colour with bluish highlights and has an elongated triangular shape.

After harvest, Prince Edward Island mussels are either

packaged fresh or fully cooked and frozen in the shell. Rope cultured mussels are harvested in all seasons, and are available all year round. Island mussel farmers lead the way producing approximately 80% of Canadian mussel production. The Prince Edward Island mussel industry is a shining example of how nutritious and delicious food can be produced and harvested in a sustainable way.

Product Listing

FRESH IN THE SHELL
FROZEN IN THE SHELL
FROZEN VACUUM PACKED
PASTURIZED
MODIFIED ATMOSPHERE PACKAGING (MAP)

Mussel Harvesting Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
•	•	•	•	•	•	•	•	•	•	•	•

Oysters

Prince Edward Island oysters *(Crassostrea virginica)* freshly shucked and served on the half shell, are a delicacy in high demand around the world. The flavour of Prince Edward Island oysters reflects the water quality, minerals, salinity, and the type of nutrients available in the water. Prince Edward Island has a variety of different bays and coves that provide numerous distinct tastes profiles for the oyster connoisseur.

Oysters are scientifically classified as molluscs. Protecting their soft bodies is a hard shell made up of two valves which are joined by a hinge. The majority of oysters have a shell color that is primarily a mixture of grey, green, white, and brown, with a smooth white interior.

Oysters are harvested by fishers on public beds and produced by aquaculturists on private leases. Oyster farming on Prince Edward Island originated in the early 1900's and the industry

has expanded over the past thirty years. There are two forms of oysters that are marketed on Prince Edward Island. The traditional oyster measuring more than 76mm in length and the cocktail oyster measuring less than 76mm in length. Oyster grades include choice, standard, and commercial.

Prince Edward Island harvesters take great pride in their oysters. Harvesting methods include the use of rakes, tongs, and dredges. After harvesting, oysters are cleaned, graded, packed, and the shipped to markets around the world.

Product Listing

FRESH **READY TO EAT**

Oyster Harvesting Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
•	•	•	•	•	•	•	•	•	•	•	•

Scallops

The sea scallop *(Placopecten magellanicus)*, also called the giant scallop, is the most commercial species of molluscan shellfish in Canada. Sea scallops are found in the northwest Atlantic.

The sea scallop is a bivalve that is highly sought after for its meat. Both shells are round, almost equal in diameter, and are held together by a comparatively small straight hinge. The lower valve is flatter, smooth, and white or cream in colour, while the upper one is arched and usually reddish. The inner surfaces of both valves are smooth and pearly white, and have a satin-like lustre.

The sea scallop fishery has been limited entry since the 1970's. First recorded landings from the scallop fishery in the Southern Gulf date back to the early 1900's. From 1923 to the early 1980's fish harvesters were allowed to fish the entire Gulf of St.

Lawerence. In the early 1980's scallop fishing activities were identified to specific Scallop Fishing Areas (SFA's).

Scallops are shelled or shucked as soon as they are caught. Scallops landed in Prince Edward Island are marketed fresh or frozen. The growing demand and limited supply of scallops has led to this product becoming a prized seafood delicacy.

Product Listing

FRESH **FROZEN**

Scallop Fishing Areas

	JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
SFA 23							•	•	•		•	•
SFA 24											•	•
SFA 22					•	•						

Bar Clams

The name "clam" covers a wide variety of bivalve molluscs found along Canada's Atlantic coast. Main species in the commercial catch include the soft shell clam, the bar or surf clam, and the quahaug.

Bar clams *(Spisula solidisima)* are the largest clams found in the northwest Atlantic region. Bar clams occur from Labrador to the Gulf of Mexico. They are most abundant in the Canadian part of the range in the southern and western Gulf of St. Lawrence where they are commonly found on clean sandy bottoms at low tide levels.

Bar clams can reach a length of 18cm, although the average size harvested in about 10cm. Bar clams have a thick chalky shell covered with a thin, olive brown skin.

On Prince Edward Island harvesting methods include commercial hydraulic, manual and recreational. The clam industry is currently regulated by season, gear type, and minimum size limits.

Bar clams are principally shucked and canned or bottled for use in commercial clam chowders, clam strips, and stews. Bar clams are harvested from April to December.

Product Listing

FRESH

Clam Harvesting Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
			•	•	•	•	•	•	•	•	•

Quahaugs

The name "clam" covers a wide variety of bivalve molluscs found along Canada's Atlantic coast. Quahaugs *(Mercenaria mercenaria)* are found from the southern Gulf of St. Lawrence south to the Gulf of Mexico.

Bay quahaugs, like bar clams, are hard-shelled. These bivalves have a thick, hard greyish-white shell. Quahaugs range in sizes. Little necks are 1 inch thick to 2 ½ inches long, top necks or cherrystones are 2 ½ to 3 inches and chowders are 3 inches and up. Today, Prince Edward Island quahaugs are some of the highest quality shellfish available.

The quahaug industry is composed of two major components: commercial and recreational. Quahaugs are traditionally fished in Prince Edward Island at low tide by hand. In areas where beds are covered by several feet of water, either tongs or long-

handled rakes are used from small boats. All fishing activity is regulated by a minimum legal size and the recreational fishing is also restricted to a personal daily bag limit and season.

Quahaugs are enjoyed mostly steamed in the shell. They can also be added to chowders and stews or enjoyed fried.

Product Listing

FRESH **MINCED**

CANNED

Quahaug Harvesting Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
				•	•	•	•	•	•	•	

Soft Shell Clams

Soft shell clams *(Mya arenaria)* are found in protected coastal embayments from Labrador to North Carolina. Soft shell clams are found on Prince Edward Island throughout bays and estuaries.

The outer shell of the soft shell clam has a chalky white appearance. The surface of the shell is covered with somewhat elliptical markings, some more pronounced than others. These are the annual growth marks or rings which can be used to aid in aging clams. In general, the shell reaches a maximum size of about 10cm in length but some have been reported to exceed 15cm. In order to be harvested Prince Edward Island soft shell clams must at least 5 cm in size.

On Prince Edward Island the clam industry has been around since at least the turn of the century. The soft shell clam industry is composed of two major components: commercial and recreational. Over the years, harvesting methods have changed

very little. Harvesting is undertaken mainly through the use of clam hacks or forks at low tide. Commercially a mechanical harvester can be used however, manual harvesting accounts for the majority of the soft shell clam landings in the Gulf.

Soft shell clams are enjoyed mostly steamed in the shell. They can also be added to chowders and stews or enjoyed fried.

Product Listing

FRESH

Soft Shell Clam Harvesting Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
				•	•			•	•		

Bluefin Tuna

The bluefin tuna fishery on Prince Edward Island, in both commercial and sport fishing, use a method of rod and reel. North Lake, Prince Edward Island is known as the Tuna Capital of the World. The bluefin tuna caught off Prince Edward Island typically weigh between 600 to 1000 pounds.

Bluefin tuna occur in the subtropical and temperate waters of the northern Atlantic and Pacific Oceans as well as the Mediterranean and the Black Seas. In the Atlantic, they are found from Labrador and Newfoundland in the northwest through the Gulf of Mexico and the Caribbean to Brazil.

The bluefin tuna *(Thunnus thynnus)* is the largest member of the Scombridae family. The bluefin is generally black, metallic blue (nearly black) on the back, shading to silvery white on the belly.

On Prince Edward Island, the bluefin tuna fishery runs under a responsible management plan. The bluefin tuna fishery operates on a quota system therefore it does not have a fixed season.

The bluefin tuna is distributed worldwide. It is highly esteemed in markets for its high oil content and bright red flesh.

Product Listing

FRESH

Bluefin Tuna Fishing Season

JAN FEB MAR APRIL MAY JUNE JULY AUG SEPT OCT NOV DEC

VARIES UPON CURRENT MANAGEMENT PLAN

Mackerel

The Atlantic mackerel *(Scomber scombrus)* is a small, migratory fish which is found in the western Atlantic ranging from Newfoundland and Labrador to North Carolina. Atlantic mackerel frequent Prince Edward Island waters from June to October.

Although Atlantic mackerel is a close relative of the giant bluefin tuna, it normally ranges from 30 to 45cm in length and generally weighs from 500g to 2kgs. Mackerel have a firm, streamlined body which is a dark wavy blue on the back and upper sides, shading to a silvery white on the belly.

On Prince Edward Island, Atlantic mackerel are fished for commercial use primarily by inshore fishermen who use gill nets, seines or jigs. Atlantic mackerel is usually sold fresh, frozen, smoked or salted. Product is shipped to markets around the world.

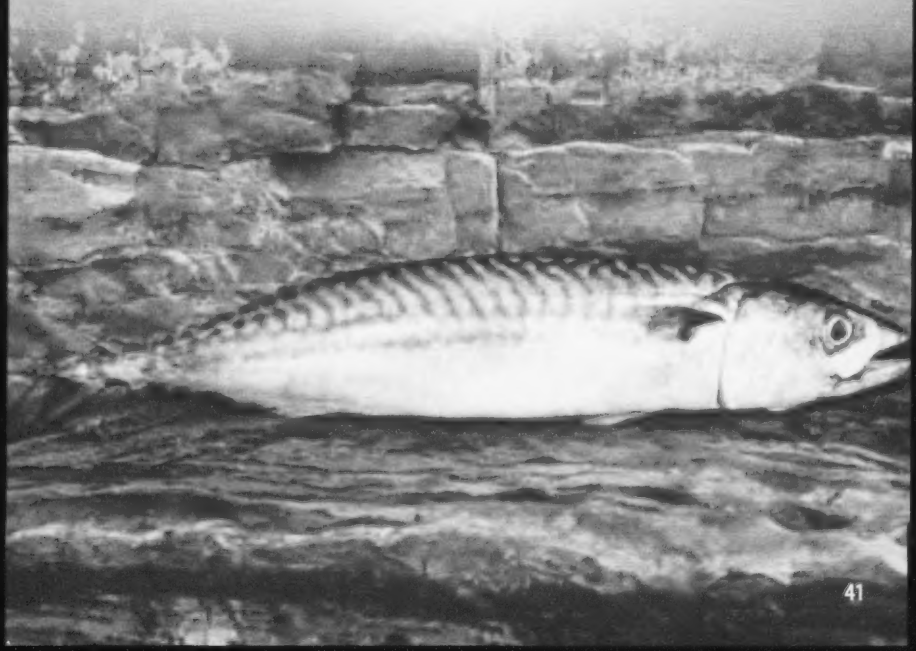
Mackerel is known for its health benefits. It is rich in protein and minerals such as calcium, potassium and selenium. Mackerel is also a good source of omega-3 fatty acids and vitamin A and D. Mackerel is also said to be effective in improving the elasticity of blood vessels and capillaries, and lowering bad cholesterol levels and high blood pressure levels.

Product Listing

FILLET
FRESH
FROZEN
SMOKED
SALTED

Mackerel Fishing Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
					•	•	•	•	•	•	•



Herring

The Atlantic herring *(Clupea harengus)* is one of the widely known open sea fish on Canada's east coast. In the northeast Atlantic, the Atlantic herring ranges from Northern Labrador and Greenland to North Carolina.

The Atlantic herring is a member of the Clupeidae family found in many parts of the world. It has a streamlined, elongated body, much deeper than it is thick, with an iridescent steel-blue or greenish blue back and silvery sides and belly.

The herring industry is one of the most historic fisheries on Prince Edward Island. Atlantic herring has been commercially fished since the late 1800's. The herring fishery can start early July and go to late October depending on fishing area and quota.

Herring is available in numerous products. It is exported fresh, frozen, pickled, and smoked. Whole herring is also available for use as lobster bait and herring roe is a popular export to Asian markets.

Product Listing

FRESH	PICKLED
FROZEN	SOLOMON GUNDY
SMOKED	HERRING ROE

Herring Fishing Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
				•	•	•	•	•	•		

Smelts

Populations of the American or rainbow smelt are widely distributed throughout eastern and western North America. They can travel between freshwater and the marine environment, but spawn in freshwater.

The American smelt *(Osmerus mordax)* is a slender, silver fish, with a pale green or olive-green back. These fish are generally less than 20cm long, although some measuring 35cm have been found.

Prince Edward Island has a long and historic commercial smelt fishery. Smelt stocks are fished during the fall and winter. The majority of Prince Edward Island smelts are caught using box nets during the winter through holes made in the ice.

On Prince Edward Island smelts are exported fresh and frozen. Major markets include North America and Asia.

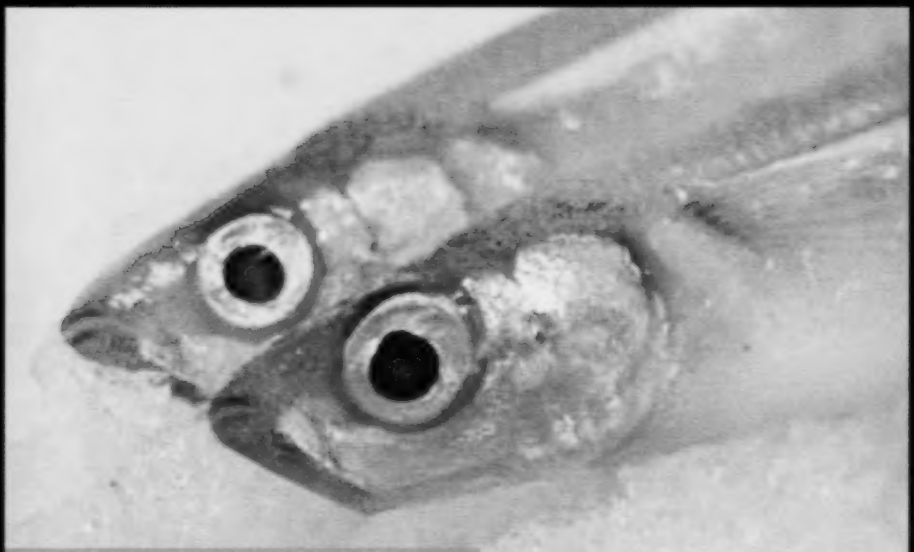
Smelts are a healthy dietary choice. They are high in protein, low in fat and packed with essential vitamins, minerals and fatty acids.

Product Listing

FRESH **FROZEN**

Smelt Fishing Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
•	•								•	•	•



Silversides

The Atlantic silverside *(Menidia menidia)* ranges from the southern Gulf of St. Lawrence to Florida. Silversides are usually found near the shore and in brackish ponds and estuaries along the coast of Prince Edward Island.

The Atlantic silverside is a small fish that is usually no longer than 6 inches. The fish is greyish-green in color on top and translucent white on the underside. The silverside gets its name from the metallic silver strip that runs along both sides of its body.

The commercial silverside fishery was first established on Prince Edward Island in the early 1970's. This fishery is the first recognized commercial silverside fishery in Canada. On Prince Edward Island, silversides are traditionally harvested with a dory and by method of trap/box net.

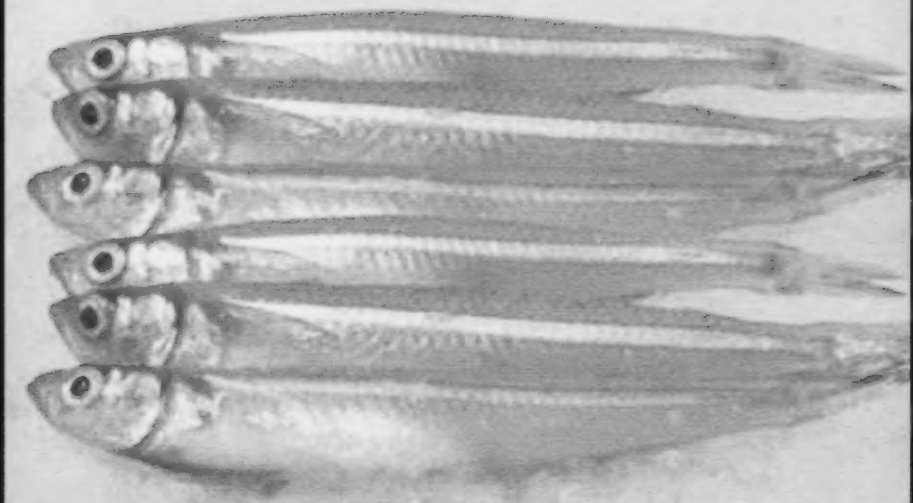
The majority of silversides fished on Prince Edward Island are sold in a frozen state primarily as bait and zoo food. The fishing season for Atlantic silversides on Prince Edward Island is currently October to December.

Product Listing

FRESH **FROZEN**

Silverside Fishing Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
									•	•	•



Salmon

Atlantic Salmon *(Salmo salar)* are known for their matchless qualities as game and food fish. Mature wild salmon weigh between 2 and 10kg, but have occasionally exceeded 15kg.

Due to conservation efforts, the commercial Atlantic salmon fishery has been closed since 2000. Currently there is only a regulated recreational sport fishery for wild catch. The fishery has been replaced with cultured Atlantic salmon industry.

Prince Edward Island has a strong history in cultured finfish production. Cultured Atlantic salmon allows quality product to be produced in an environmentally-sustainable manner.

Prince Edward Island finfish hatchery operations export much of their egg and fry production to other provinces in Atlantic Canada. This high quality stock allows other finfish aquaculture

businesses in the region to grow healthy finfish to market size.

Atlantic salmon is regarded as one of the most nutritious and healthiest fish species. High in protein and amino acid content, salmon also has omega-3 benefits making it a must-have fish for health conscious consumers.

Product Listing

SMOKED
FINGERLINGS
FRY
EGGS
SMOLTS

Cultured Salmon Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
•	•	•	•	•	•	•	•	•	•	•	•

Trout

The rainbow trout *(Oncorhynchus mykiss)* is a native of western North America it was introduced into Prince Edward Island in 1925. The rainbow trout prefers cool lakes, ponds, and streams, but can tolerate warm water and may migrate to sea. The rainbow trout is also commonly used for fish farming.

Prince Edward Island has a recreational trout fishing season, however, commercially, rainbow trout is one of the major cultivated species on the Island and in the Maritime provinces. Prince Edward Island has a strong history in the production of cultured finfish eggs and fingerlings.

Prince Edward Island finfish hatchery operations export much of their egg and fry production to other provinces in Atlantic Canada. This high quality stock allows other finfish aquaculture businesses in the region to grow healthy finfish to market size.

Trout is an excellent source of protein, iron, and is high in omega-3 fatty acids. The rainbow trout can be enjoyed in many different ways including: freshly grilled, baked, smoked, or fried with a crispy batter.

Product Listing

FINGERLINGS
FRY
EGGS
SMOLTS

Cultured Trout Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
•	•	•	•	•	•	•	•	•	•	•	•

Eel

American eels *(Anguilla rostrata)* are migratory species that travel long distances. Its native Canadian range includes all fresh water, estuaries and coastal marine waters that are accessible to the Atlantic Ocean. They are one of the few species that breed in salt water but spend the majority of their life in fresh water.

The American eel is elongate and serpentine, with a single continuous dorsal fin extending posteriorly from a point about one third of the body length behind the head and around to the vent. Eels can range in colouration from yellowish greenish to olive brown, or from bronzy black with a silvery below depending on age.

Prince Edward Island has a long established eel fishery. Around the Island, eels are harvested in the clean, pristine tidal rivers, bays and estuaries. The eel fishery on Prince Edward Island

currently has a commercial fishing season from August to October. Eels are harvested using a trap/fyke net.

Although eel is not widely used in western cuisine, its health benefits, including being rich in vitamins, high in omega-3 and high in protein make it very popular in many markets around the world. American eel also preserves well for long-term use after smoking or drying.

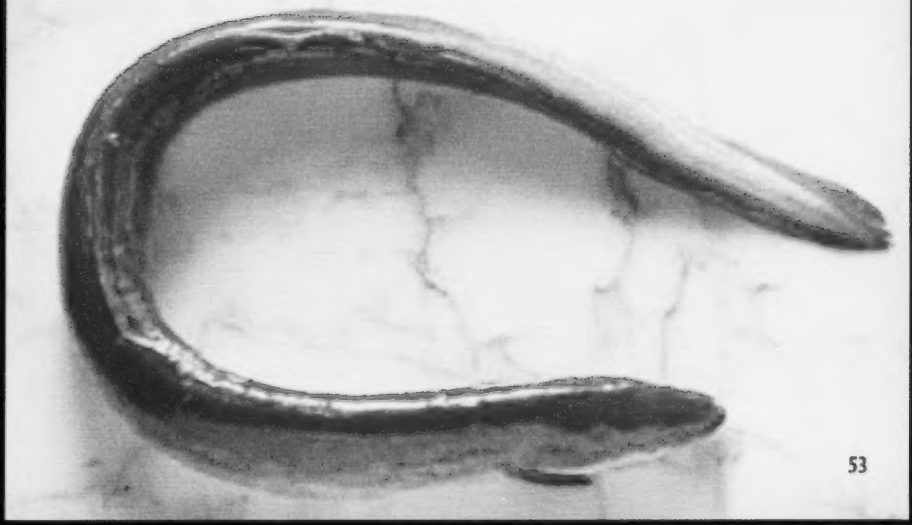
Product Listing

FRESH **LIVE**

FROZEN

Eel Fishing Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
							•	•	•		



Halibut

The Atlantic halibut *(Hippoglossus hippoglossus)* are distributed widely throughout the northern Atlantic. Significant numbers swim off the coasts of Newfoundland and Labrador, the Gulf of St. Lawerence and Nova Scotia.

The Atlantic halibut belongs to the Pleuronectidae family whose members usually have both eyes on the right side of their bodies. The halibut's colouration varies from greenish brown to very dark chestnut. Halibut are the largest of the flatfish, in the wild they can grow to a length of 2.5 meters and weight more than 300kg.

On Prince Edward Island, the commercial halibut fishery is only open for a couple days and is determined by the current management plan. The current demand for Atlantic halibut has created a need for the development of halibut as a commercial aquaculture species on Prince Edward Island. In comparison to

their larger wild counterparts, aquacultured Atlantic halibut on average reach market size at 3 to 5kgs. Aquaculture provides the production of halibut year round.

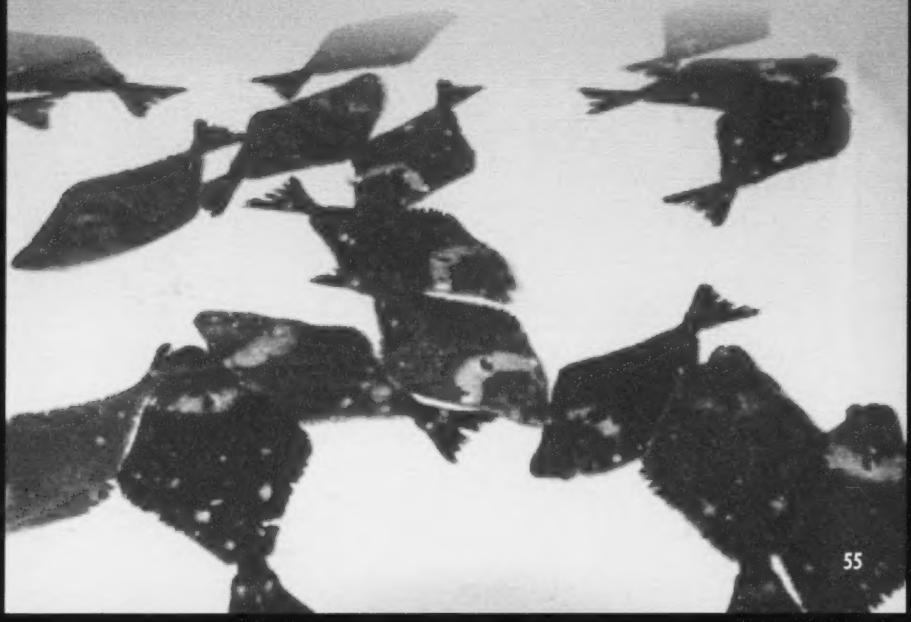
Halibut's lean white meat with high nutritional value continues to make the Atlantic halibut a healthy favourite among fish lovers. Halibut can be enjoyed baked, broiled, barbequed and in countless recipes.

Product Listing

FRESH **FROZEN**

Cultured Halibut Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
•	•	•	•	•	•	•	•	•	•	•	•



Irish Moss

Irish moss *(Chondrus crispus)* is a small seaplant that looms large in the make-up of many of our favourite foods and useful products. When we consume ice cream, chocolate milk, salad dressings, beer, or use insect sprays, water-based paints, shampoos, toothpaste or cosmetics, we are almost certain to be using carrageenan, a starch-like, non-caloric substance extracted from Irish moss.

Irish moss is a perennial plant with many branches near the top. It ranges in colour from yellowish green to brown to reddish purple, and grows attached to rocks to heights of three to seven inches. It is found from the low tide mark to approximately 30 feet of water.

There are two methods of harvest: by drag rakes or by gathering storm-tossed moss along the shoreline. The harvest is taken by drag rakes towed behind boats. Large quantities of Irish moss, sometimes mixed with Furcellaria, are washed ashore during gale

force winds. This storm-tossed moss can be gathered either by picking it up from the shore or scooping it from the tidal wash with handrakes or with baskets towed by horses.

Prince Edward Island has a long established history of seaplant harvest. On Prince Edward Island, the industry is centred on the western shore of Prince County, where the largest production of Irish moss is harvested and local buyers have drying and packaging plants.

Product Listing

DRIED	**BAILED**
WET	**BLEACHED**

Irish Moss Harvesting Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
					•	•	•	•	•		

Furcellaria

Furcellaria *(Furcellaria lumbricalis)*, which is commonly found in mixed populations with Irish Moss, usually grows attached to rocks and stones in shallow subtidal areas of depths up to 20 meters, in sheltered to moderately covered coastlines. It can also be found growing in rockpools and be found on the shoreline after strong winds.

Furcellaria is most commonly used in the food industry as a source of furcellaran, similar to carrageenan and used as a gelling and thickening agent. Fucellaran is used in food products including jams and other preservatives, fruit juices, meat and fish preparations as well as brewing beer.

Furcellaria ranges in color from reddish-brown to brownish black. The seaplant can grow up to 30cm in length.

The seaplant industry is centered in Prince County, where furcellaria is harvested. Furcellaria is mainly harvested by drag rakes towed behind boats. The furcellaria season generally opens prior to the Irish Moss season which begins mid June.

Product Listing

WET **BAILED**

DRIED

Furcellaria Harvesting Season

JAN	FEB	MAR	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
					•	•	•	•	•		

Seafood Processing Plants PAGE 62

PROVINCIALLY LICENSED AND FEDERALLY REGISTERED

Acadian Fishermen's Co-op Association Ltd.
Beach Point Processing Company
Belle River Enterprises Ltd.
By the Water Shellfish Inc.
Captain Cooke's Seafood Inc.
Halibut PEI Inc.
Kildare Fisheries Ltd.
L & C Fisheries Inc.
MacKinnon's Lobster Pound Ltd.
Mariner Products
Ocean Pride Fisheries Ltd.
Queen Street Meat Market
Red Cove
Royal Star Foods Ltd.
Seafood 2000 Ltd.
South Shore Seafoods Ltd.
Summerside Seafood Supreme Inc.
True North Salmon (AFS Division)

Shellfish Processing Plants PAGE 80

PROVINCIALLY LICENSED AND FEDERALLY REGISTERED

Atlantic Aqua Farms Partnership
Atlantic Shellfish Products Inc.
Burleigh Brothers Seafood Ltd.
Carr's Shellfish
Colville Bay Oyster Co. Ltd.
Confederation Cove Mussel Co. Ltd.
East River Shellfish
Five Star Shellfish Inc.
Future Seafoods Inc.
Howard's Cove Shellfish Ltd.
Kennie MacWilliams Seafoods Ltd.
Leslie Hardy & Sons Ltd.
PEI Mussel King Inc.
Prince Edward Aqua Farms Inc.
Raspberry Point Oyster Co.
Rodney's Oyster Depot (LP)
Tracadie Bay Aqua Farms Inc.

Seafood Processing Plants

PAGE 97

PROVINCIALLY LICENSED

Arsenault's Fish Mart

Bergayle Fisheries Ltd.

Cabot Fishermen's Co-op Association Ltd.

Doiron Fisheries Ltd.

JMK Fish Mart

Malpeque Manhattan Seafood

Richard's Seafood Inc.

W & R Fisheries Ltd.

Water Prince Corner Shop

Seafood Products

PAGE 106

AGENTS AND BROKERS

BJ Trading & Marketing

Maritime Marketing Services Inc.

Seaplant Companies

PAGE 108

BUYERS AND SHIPPERS

Maritime Sea Products Ltd.

Oceanside Seaweeds Ltd.

Shea Seaweeds Inc.

Cultured Finfish

PAGE 111

HATCHERIES & PROVINCIALLY LICENSED AND FEDERALLY REGISTERED PROCESSORS

Aqua Bounty Farms

Dover Fish Hatchery

Ocean Trout Farms Inc.

Acadian Fishermen's Co-op Association Ltd.

08323 Route 11
Abram's Village
Wellington, RR#3, PE C0B 2E0
Tel: 902.854.2675
Fax: 902.854.2140

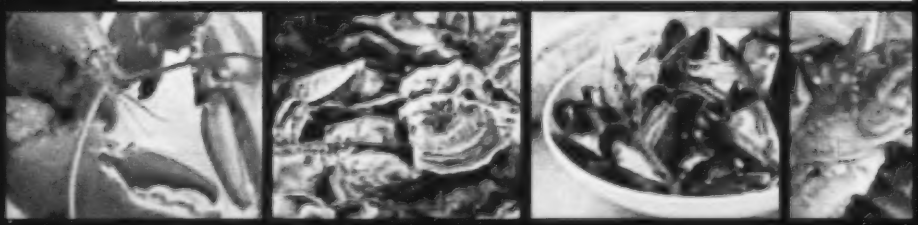
Contact: Jeff Malloy
Email: jeffm@acadianfishcoop.com
Email: info@acadianfishcoop.com
Website: www.acadianfishcoop.com
Brand Name: Acadian Supreme

CRAB-ROCK	**MINCED, SALAD, COMBO, SECTIONS, SCORED CLAWS**
FLOUNDER	**FROZEN**
CLAMS-BAR	**CANNED, FRESH**
HERRING	**FRESH, FROZEN**
LOBSTER	**FRESH (LIVE/COOKED), FROZEN BABY BOILS, RAW TAILS, COLD/HOT PACK, MINCED, PASTE, SALAD, POPSICLES, SPECIALTY PACKS**
MACKEREL	**FRESH, FROZEN**
SCALLOPS	**FRESH, FROZEN MEATS**

We are one of the largest processors of lobster on Prince Edward Island. AFC is owned by approximately 92 member fishermen. At peak season, AFC employs more than 200 workers in their processing facility and ports.

In the spring and fall of the year AFC buys only the best seafood products from ports across Prince Edward Island fresh from the Atlantic Ocean. By doing this, we meet the needs of our customers while providing work for the people of our Island communities.

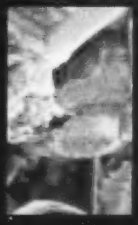
Our plant is one of the most modern in North America. We are committed to delivering high and value added product in a super clean environment. Our facilities and processes are HACCP, C-TPAT and BRC certified. Our Acadian Supreme label is one of the most recognized for quality in the seafood industry and we offer a wide range of product sizes and packaging. At AFC we can custom label and or pack to our customer's requirements.

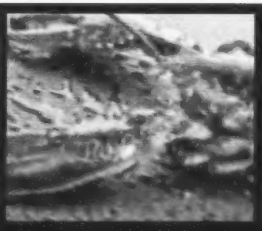


Beach Point Processing Company

75 Wharf Lane, Beach Point
Murray Harbour P.O.
Murray Harbour, PE C0A 1V0
Tel: 902.962.4340
Contact: Pam Perrot

LOBSTER	**FRESH (LIVE/COOKED), FROZEN IN BRINE, FRESH AND FROZEN VACUUM PACK MEAT**
SNOW CRAB	**FROZEN SECTIONS**





Belle River Enterprises Ltd.

12 Waterview Lane
Belle River, PE C0A 1B0
Tel: 902.962.2248
Tel: 902.659.2385
fax: 902.962.4276

Email: bre@pei.aibn.com
Contact: Dean Hancock
Brand Name: Belle River

CRAB-ROCK	**FROZEN SALAD MEAT, FRESH (LIVE/ COOKED), FRESH/FROZEN, COMBO MEAT, FROZEN MINCED MEAT**
CRAB-JONAH	**FROZEN CLAWS AND ARMS, FROZEN COMBO MEAT, FROZEN SALAD MEAT**
LOBSTER	**FRESH, FROZEN**

By the Water Shellfish Inc.

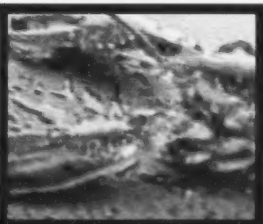
4 Borden Avenue
PO Box 99
Borden-Carleton C0B 1X0
Tel: 902.437.3627
Fax: 902.437.3631
Toll Free: 1.866.437.3307

Contact: Kevin MacDonald/ Dewis Cooke
Website: www.bythewater.ca
Services: Air pack service available

LOBSTER	**LIVE, COOKED**
SCALLOPS	**FRESH, FROZEN**
MACKEREL	**FRESH, FROZEN**
CRAB-SNOW	**FRESH**
CRAB-JONAH	**FRESH**
SMELTS	**FRESH, FROZEN**

By the Water Shellfish Inc. is a live lobster holding and shipping company that started operation in time for the Spring lobster season of 2003. The company is involved in the purchasing of live lobster from sources through Maine, Prince Edward Island, Cape Breton, Nova Scotia, Magdalene Islands, New Brunswick and Newfoundland. The overall process involves purchasing, transport to the plant, lobster grading, wet storage, packaging, and shipment to the marketplace. The company uses eight holding tanks to store its lobster and can hold up to 750,000 lbs.

Our company distributes its finished product into both the Canadian and the United States markets as well as overseas markets. The plant is located in Borden-Carleton at the base of the Confederation bridge and employs 10-12 staff. The plant foreman is Jeff Linton and the owner contact is Kevin MacDonald and Dewis Cooke at 902.437.3627.



Captain Cooke's Seafood Inc.

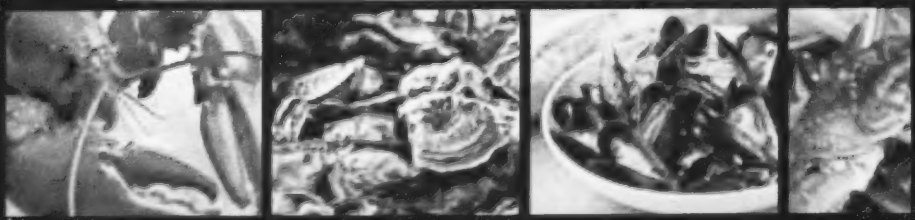
23675 Trans Canada Hwy
Borden-Carleton, PE C0B 1X0
Tel: 902.437.3620

Contact: Krista Clyke
Services: Air pack service available

LOBSTER	**FRESH (LIVE/COOKED)**
MUSSELS	**FRESH**
OYSTERS	**FRESH**
CLAMS	**FRESH (IN SEASON)**
SCALLOPS	**FRESH, FROZEN**
CRAB	**FRESH, FROZEN**
HADDOCK	**FRESH**
SALMON	**FRESH**
HALIBUT	**DFRESH (IN SEASON)**

Captain Cooke's Seafood Inc. is a federally registered processing facility that went into operation in April 2004. Captain Cooke's Seafood Inc. is owned by Randy Cooke and Dewis Cooke. The processing facility is 40'x100' with a receiving/shipping area, cook room, processing area, ice room, chill and cold storage rooms, input material storage areas and a large retail operation at the front of the facility.

At the present time, the company produces fresh and frozen whole, cooked lobster; fresh or frozen raw scallops; fresh or frozen whole, round or dressed smelts; fresh or frozen, cooked snow crab sections; and frozen whole round mackerel for export. Captain Cooke's Seafood Inc. also offer a wide spectrum of seafood products to the general public through its retail operation at the facility. Our company distributes its finished product into the Canadian marketplace both by land and air.



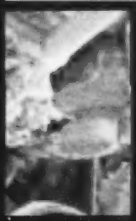
Halibut PEI Inc.

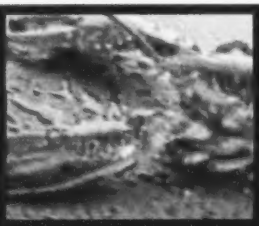
Causeway Road
Victoria, PEI
Open Monday to Saturday
10:00 a.m. to 6:00 p.m.
Open Sunday 12 noon to 6:00 p.m.
Tel: 902.367.4896
Tel: 902.658.3045 (Retail Seafood Store)

Contact: Bob Johnston

HALIBUT	**FRESH (ROUND OR FILLETED)**
LOBSTER	**FRESH (LIVE/COOKED)**
MUSSELS	**FRESH**
OYSTERS	**FRESH**
SCALLOPS	**FRESH**
HADDOCK	**FRESH**

Halibut PEI Inc. has established the first land-based halibut aquaculture fish farm in Prince Edward Island. The firm is located in the Morning Star Fisheries Plant at 1 Causeway Road in the Village of Victoria. In addition to the halibut grown at the farm operation, Halibut PEI Inc. also operates a retail seafood store adjacent to the plant. The seafood store operates during the summer months from June to September. The store carries fresh halibut produced at the farm as well as a full line of seafood products including: crab, shrimp, clams, oysters, mussels, scallops, cod, haddock, hake, sole, swordfish, and salmon.





Kildare Fisheries Ltd.

PO Box 430
Alberton, PE C0B 1B0
Tel: 902.853.4088 (Plant)
Tel: 902.853.3069
fax: 902.853.3060
Contact: James R. Rayner

LOBSTER	**FRESH (LIVE/COOKED)**
OYSTER	**FRESH**
CLAMS	**FRESH**
MUSSELS	**FRESH**
MACKEREL	**FRESH**
HERRING	**FRESH**
SNOW CRAB	**FRESH**

L. & C. Fisheries Inc.

French River, RR#2
Kensington, PE C0B 1M0
Tel: 902.886.2770
Fax: 902.886.3003

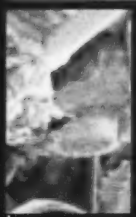
Contact: Lauretta Jollimore/ Calvin Jollimore
Email: calvin@greengablesmussels.com
Website: www.greengablesmussels.com
Services: Custom pack
Brand Names: L. & C. Fisheries, Green Gables Mussels

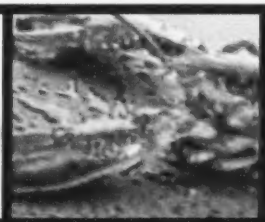
CLAMS-BAR	**CANNED**
COD	**FRESH, FROZEN, SALTED**
LOBSTER	**FRESH (LIVE/COOKED), FROZEN IN BRINE (PAILS), PASTE (CANNED), HOT PACK (CANNED)**
MACKEREL	**FRESH, FROZEN, SALTED**
MUSSELS	**FRESH (ROPE-CULTURED)**
OYSTERS	**FRESH**
QUAHAUGS	**FRESH**
SCALLOPS	**FRESH/FROZEN MEATS**
SMELTS	**FRESH, FROZEN**

Green Gables Mussels Inc. started operations as L&C Fisheries in the spring of 1978. At that time, the focus of the business was on buying and selling lobsters and groundfish.

In 1992, L&C Fisheries began processing and exporting cultured mussels and as cultivated mussels grew in popularity, so did the company. All of this growth has not changed the company's commitment to excellence. Customer service and satisfaction are two elements of the principles upon which L&C Fisheries was built. In 1997, the company began processing Cultured Mussels under the brand name Green Gables Mussel, and has continued to grow since then. Recently, Green Gables Mussels were made availably in a frozen package for distribution to Canadian and American customers as well as those as far away as Saudi Arabia.

Calvin Jollimore, one of the owners of Green Gables Mussels, says, "With one eye on the future and the other on the good business principles and practices that this company was based on, we look forward to providing the freshest and best quality product available in the marketplace today."





MacKinnon's Lobster Pound Ltd. Lobster on the Wharf

2 Prince Street
PO Box 2367
Charlottetown, PE C1A 8C1
Tel: 902.892.7601
Tel: 902.566.1555
Cell: 902.629.0881
Fax: 902.892.7603

Contact: Jim Larkin/ Chris Beaton
Website: www.lobsteronthewharf.com
Services: Air pack service available

LOBSTER	**FRESH (LIVE/COOKED)**
MUSSELS	**FRESH**
OYSTERS	**FRESH**
CLAMS	**FRESH**
SCALLOPS	**FRESH, FROZEN**
HADDOCK	**FRESH**
SALMON	**FRESH**
HALIBUT	**FRESH**

Lobster on the Wharf, known also as MacKinnon's Lobster pound to locals, has been operated by Jim and Helen Larkin since 1981. For about 17 years before that, there was a lobster pound run by the late Gordon MacKinnon, hence the name "MacKinnon's." When the business changed hands in 1981, the product line consisted only of lobster and clams. Since then it has expanded to include mussels, oyster, scallops, crab, quahaugs, halibut, haddock, salmon fillets, lobster meat, frozen lobster tails, and other products. As well, customers can pick up seafood chowder, potato salad, coleslaw, and rolls to bring home with them for a complete lobster dinner experience. The entire plant has been rebuilt since Hurricane Juan did structural damage in 2003, but the plant has met the stringent standards required for licensing by the Canadian Food Inspection Agency since the 1990s.

Adjacent to the seafood market, the Larkins have built a full-service seafood restaurant that can seat 180 or more indoors and over 100 outside in the second storey patio and wharf decks.

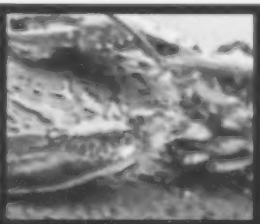
Mariner Products

PO Box 610
Montague. PE C0A 1R0
Tel: 902.838.2481
Fax: 902.838.3735
Toll Free 1.877.838.2481

Contact: Mark Bonnell
Email: sales@marinerseafoods.ca
www.marinerseafoods.ca

LOBSTER	**FRESH, FROZEN (VARIOUS PACKAGING SUCH AS BRINE AND MEAT)**
ROCK CRAB	**FRESH**
HERRING	**FRESH, PROCESSED ROE**
SCALLOPS	**FRESH, FROZEN**
SILVERSIDES	**FRESH, FROZEN**
SNOW CRAB	**FRESH, FROZEN**
MACKEREL	**FRESH, FROZEN**
GROUND FISH	

Mariner Products is a family owned and operated business that has been in business for over 30 years. We process fresh fish from approximately April until November. We purchase raw products such as lobster and snow crab from Prince Edward Island, New Brunswick and Nova Scotia. We are centrally located in Montague, Kings County. We offer retail sales at our premises during the peak season. For sales you may contact Lorne Bonnell or Mark Bonnell at mark@marinerseafoods.ca or lornebonnell@msn.com



Ocean Pride Fisheries Ltd. P.E.I.

North Lake
Mailing Address:
PO Box 220, Souris PE C0A 2B0
Tel: 902.357.2572
Fax: 902.357.2386

Contact: Josh LeBlanc
Email: josh@oceanpridefisheries.com
Brand Name: U.M.F., Ocean Pride

CRAB-ROCK	**FROZEN MEATS, FROZEN MINCED**
DOGFISH	**BELLY FLAPS, BACKS, FINS, TAILS**
HERRING	**FRESH, FROZEN, ROE**
LOBSTER	**FRESH (LIVE/COOKED), FROZEN WHOLE COOKED, FROZEN IN BRINE, FROZEN BODIES, FROZEN TAILS, FROZEN MEATS**
MACKEREL	**FRESH, FROZEN**
WHELKS	**FRESH, COOKED WHOLE, FROZEN MEATS**

Located on the East Coast of Canada, Ocean Pride Fisheries Ltd. offers a delicious variety of seafood from the oceans of the North Atlantic to customers throughout North America, Asia and Europe.

Ocean Pride Fisheries Ltd. is certified by the Canadian Food Inspection Agency, under the HACCP program (Hazard Analysis of Critical Control Points), and meets the requirements of the European Economic Community, thus supporting the high quality of product our company ships internationally.

Ocean Pride Fisheries Ltd. processes a number of varieties of seafood including lobster, dogfish, scallops, tuna and clams. Freshness and quality are our highest priorities when delivering shipments to our satisfied customers.

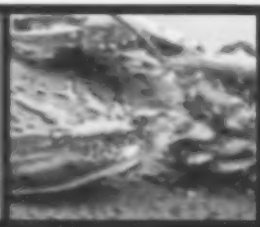
Contact us today to order the highest quality seafood from Atlantic Canada.

Queen Street Meat Market

368 University Avenue
Charlottetown, PE C1A 4N1
Tel: 902.894.7336
Fax: 902.894.7339
Contact: Myron Turner

CLAMS-BAR	**FRESH, CANNED, BOTTLED**
CLAMS-SOFT SHELL	**FRESH**
COD	**FRESH, FROZEN, SALTED**
CRAB	**CANNED FROZEN, 1 LB BAGS FROZEN**
CRAB-ROCK	**FROZEN (1 LB PACK)**
CRAB-SNOW	**FRESH (LIVE/COOKED)**
EELS	**FROZEN (IN SEASON)**
HADDOCK	**FRESH, FROZEN**
HAKE	**SALTED, FRESH (IN SEASON)**
HALIBUT	**FRESH, FROZEN**
HERRING	**FRESH, SALTED**
LOBSTER	**FRESH (LIVE/COOKED), COLD/HOT PACK**
MACKEREL	**FRESH, FROZEN FILLETS, SALTED**
MUSSELS	**FRESH (ROPE-CULTURED)**
OYSTERS	**FRESH**
QUAHAUGS	**FRESH**
SALMON	**FRESH, FROZEN, SMOKED PRODUCTS**
SCALLOPS	**FRESH AND FROZEN MEATS**
SMELTS	**FRESH (IN SEASON)**
SOLE	**FRESH, FROZEN**

The Queen St. Meat Market, 368 University Ave., has been around for a long time. It is currently operated by Myron and Anna Turner who purchased the business in 1973. At the time it was on Queen St. but later was moved to its present location. We have a great selection of all meats, seafood, salt fish, salt beef, frozen berries, and fresh berries and vegetables in season. We have live lobster year round, and will cook for you on request. We pack for travel or will ship for you. We have a delivery service for our restaurants and institutional businesses, as well as regular customers. We also have a wide selection of canned seafood and frozen lobster.



Red Cove

PO Box 128
O'Leary, PE C0B 1V0
Location: Howard's Cove
Tel: 902.859.1294
Fax: 902.859.2476
Contact: Leta Gallien

CRAB-SNOW	**FRESH, FROZEN**
CRAB-ROCK	**FRESH, FROZEN**
CRAB-SPIDER	**FRESH, FROZEN**
CRAB-JONAH	**FRESH, FROZEN**
CRAB-GREEN	**FRESH, FROZEN**
SCALLOPS	**FRESH, FROZEN**
SILVERSIDES	**FRESH, FROZEN**
MACKEREL	**FRESH, FROZEN**
HERRING	**FRESH, FROZEN, ROE**
WHELKS	**FRESH**
CLAMS-SURF	**FRESH (LIVE/COOKED)**
OYSTERS	**FRESH**

Red Cove has been under new management since 2009. We employ 75 to 100 workers. New products such as herring roe and oysters have been added to our product list. Fresh cooked lobster has started this year and in the future we hope to provide a full line of lobster products.

Royal Star Foods Ltd.

PO Box 69
Tignish, PE C0B 2B0
Tel: 902.882.2050
Fax: 902.882.2846

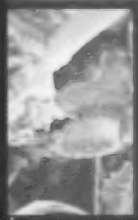
Contact: Francis Morrissey
Website: www.royalstarfoods.com
Brand Name: Star of the Sea

CRAB-SNOW	**FRESH**
HERRING	**FRESH, FROZEN, SALTED, ROE, FILLETS**
LOBSTER	**FRESH (LIVE/COOKED), BABY BOILS, FROZEN IN BRINE, FROZEN IN VACUUM PACK, FROZEN SPLIT LOBSTER, COLD PACK, RAW FROZEN TAILS, CLAWS AND ARMS, MINCED**
MACKEREL	**FRESH, FROZEN**
TUNA-BLUEFIN	**FRESH**

Royal Star Foods Ltd. is the most unique lobster processing plant in the world. Located in the beautiful community of Tignish, it is owned by the people who harvest and process the seafood. The community of less than 2,000 people formed a co-operative in 1925 with just 25 fishers. Since then, the Tignish Fisheries Co-operative Association has grown to more than 180 fishers.

In 1996, Tignish fisheries opened its third processing plant in its history. This is one of the newest and largest seafood processing plants in Canada. At peak production, more than 300 people from the local community work at the plant.

The fishers and the workers care about their products and produce them with community pride. The seafood is harvested just off the shores of Tignish in an environmentally conscious and sustainable manner. The fishers and community realize the fishery has provided a living for the community of Tignish and surrounding areas for 200 years and will continue to if the resource is fished in a sustainable manner.

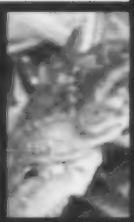


Seafood 2000 Ltd.

Water Sreet, PO Box 40
Georgetown, PE C0A 1L0
Tel: 902.652.2316
Fax: 902.652.2023

Contact: Patrick Dodier
Email: patrick.sf2000@pei.aibn.com
Services: Private Label
Brand Name: Sea-Lect, Packer's Pride

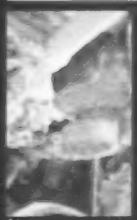
LOBSTER	**FRESH (LIVE/COOKED), FROZEN IN BRINE, FROZEN RAW TAILS, COLD/HOT PACK, SPREAD**
SCALLOPS	**FROZEN MEATS**

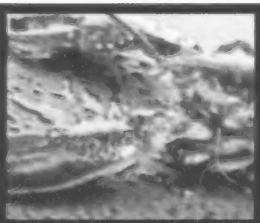


South Shore Seafoods Ltd.

PO Box 31
Bloomfield, PE C0B 1G0
Plant Location: 6 Foy Road, Rosebank
Tel: 902.853.4052
Fax: 902.853.2444
Contact: David L. Dalton

LOBSTER	**LIVE/COOKED, FRESH AND FROZEN MEAT WHOLE COOKED, FRESH AND FROZEN, RAW TAILS FROZEN**





Summerside Seafood Supreme Inc.

PO Box 1597, Queen's Wharf
Summerside, PE C1N 2V5
Tel: 902.436.9892
Fax: 902.436.2345

Contact: Carl DesRoches
General Manager: Lenus Bungay
Brand Name: Sogel

CRAB-ROCK	**FRESH, FROZEN, FROZEN MINCED, SPECIALTY MEAT PACKS: CRABTERINE ™**
LOBSTER	**FRESH (LIVE/COOKED), FROZEN IN BRINE, BABY BOILS, FROZEN RAW TAILS, COLD PACK, FROZEN MINCED; SPECIALTY MEAT PACKS: CROWN PAC™, CHEF SUPREME™, DELI MAGIC™, LOBSTERINE™**
MUSSELS (PASTEURIZED)	**MEATS, WHOLE IN SHELL**
SHRIMP	**SHRIMPTERINE™**
SMELTS	**ROUND, DRESSED**
MACKEREL	**WHOLE (FOOD GRADE)**

Summerside Seafood Supreme Inc. located in Summerside, Prince Edward Island is a wholly owned subsidiary of Sogelco International Inc. of Montreal, Canada. The facility is 35000 square ft. constantly upgraded to meet all requirements of being a Federally registered and Provincially licensed seafood processing plant.

It is equipped with very modern processing equipment, continuous steam cooking and cooling, batch cooking, special cooking methods, freezing equipment, blast, brine, plate, salad line, computerized sterilizing/Pasteurizing machinery, frozen warehouse, chilled holding, etc. This facility is also licensed and manufactures proprietary and process patented products such as Lobsterine™, Crabterine™, exported to multinational manufacturers around the world, Crown pack™ and other value added products. All products are exported throughout the world.

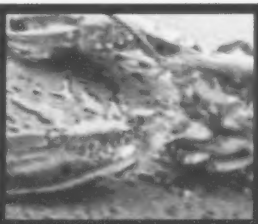
True North Salmon (AFS Division)

17 Walker Drive
Charlottetown, PE C1A 8S5
Tel: 902.894.7005
Sales-Tel: 1.888.472.5666 (toll-free)
Fax: 902.566.3546

Contact: D. Young, General Manager
Tel: 902.894.6619

Brand Names: True North, Heritage, Cap Ocean, Naktu, Allavoix, AFS

MACKEREL	**HOT SMOKED FILLETS**
SALMON-ATLANTIC	**HOT/COLD SMOKED**
TROUT-RAINBOW	**HOT SMOKED**
OTHER SPECIALTIES	**SEAFOOD SPREADS, PASTURIZED SALMON, SALMON BURGERS**



Atlantic Aqua Farms Partnership

918 Brush Wharf Road
Orwell Cove, PE C0A 2E0
Plant Loc: Orwell Cove, PE
Tel: 902.651.2563
Tel: 902.651.2873
Fax: 902.651.2513

Contact: Terry Ennis/ Don Carr
Email: aaf@canadiancove.pe.ca

MUSSELS	**FRESH (ROPE-CULTURED)**
OYSTERS	**CHOICE AND STANDARD**

For over 20 years, Atlantic Aqua Farms has prided itself as being recognized as the premier producer of cultured mussels. The entire Atlantic Aqua Farms team – from farming operations to finished product processing – is focused on quality, with the single-minded goal to produce the highest quality product on the market. Atlantic Aqua Farms provides customers a continuous supply of consistent high-quality mussels, pot ready, plump and juicy with great tasting meats. Atlantic Aqua Farms clearly offers the best value in the market.

Atlantic Aqua Farms processing plant is located in Orwell Cove, Prince Edward Island, Canada. The company farms over 3,000 acres of water column in Prince Edward Island and Nova Scotia. Atlantic Aqua Farms believes that the quality of the mussels grown and processed has been the driving factor of their growth. Most of Atlantic Aqua Farms and food service customers have been buying their products for over 20 years. Atlantic Aqua Farms was founded in 1987 and has grown to be the largest grower and processor of mussels in North America.

"Quality means everything to the people at Atlantic Aqua Farms. Our customers deserve the very best." – Terry Ennis, President & CEO Atlantic Aqua Farms Partnership

Atlantic Shellfish Products Inc

PO Box 210
Morell, PE C0A 1S0
Tel: 902.961.3400
Fax: 902.961.3445

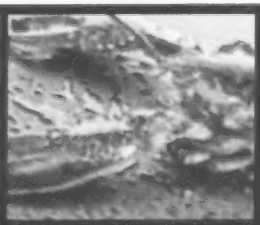
Contact: Russell Dockendorff Jr.
Services: 1 kg Retail Packs, 50lb Masters,
1.5 Peck Cases, Count Bags,
25lb Boxes

MUSSELS	**FRESH (ROPE-CULTURED), FROZEN IN THE SHELL**
OYSTERS	**FANCY, CHOICE, STANDARD, COMMERCIAL**
QUAHAUGS	**LITTLE NECKS, TOP NECKS, CHERRYSTONES, JUMBOS**

Atlantic Shellfish Products Inc. was started in 1997 to purchase, grade and sell wild caught oysters and quahogs (hard shell clams). Since that time Atlantic Shellfish has increased its customer base in the north-east United States and across Canada. We seasonally ship from May 1 to Mid February of the following year.

Atlantic Shellfish Products supplies a consistent, quality product reliably to a continually developing customer base that has come to appreciate excellent service. The South Lake brand is unique to Atlantic Shellfish coming from a superb lease on eastern PEI. In 2013 we will have commercial production from Nova Scotia selling under the brand name of Malagash select or fancy oysters.

Our association with our family owned and operated mussel processing plant, PEI Mussel King Inc., compliments oyster and quahog sales with top quality fresh and cooked frozen mussels. PEI Mussel King Inc. has cooked frozen mussels in various sauces as well as a natural flavour.

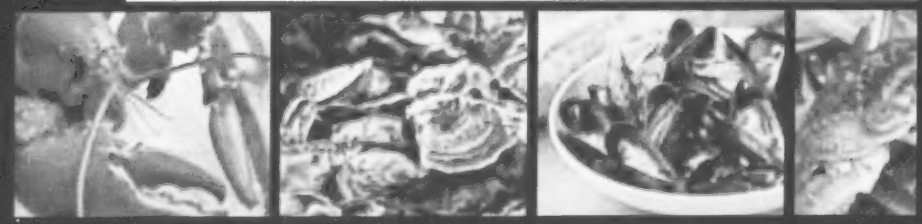


Burleigh Brothers Seafood Ltd.

224 Burleigh Road
East Bideford, PE C0B 1J0
Tel: 902.831.2349
Fax: 902.831.3072

Contact: Troy Burleigh/Geoffery Burleigh, Tom Bradshaw
Email: tom@burleigh.pe.ca
Website: www.burleigh.pe.ca
Brand Name: Uncle Willy's Brand Seafood

CLAMS-SOFT SHELL	**FRESH**
MUSSELS	**FRESH (ROPE-CULTURED)**
OYSTERS	**CHOICE, STANDARD, COMMERCIAL**
QUAHAUGS	**LITTLE NECKS, REGULAR NECKS, TOP NECKS, CHERRYSTONES**



Carr's Shellfish

Stanley Bridge, RR#1
Breadalbane, PE C0A 1E0
Tel: 902.886.2716
Fax: 902.886.2824

Contact: Robert Carr/Phyllis Carr
Services: Wholesale and Retail

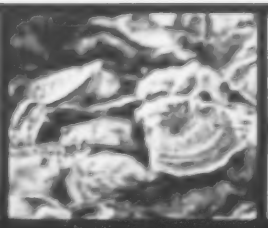
CLAMS-SOFT SHELL	**FRESH**
LOBSTER	**FRESH (LIVE/COOKED)**
MUSSELS	**FRESH (ROPE-CULTURED)**
OYSTERS-MALPEQUE	**CHOICE, STANDARD**
QUAHAUGS	**LITTLE NECKS, TOP NECKS, CHERRYSTONES**

The Carrs' family business began in the early 1960's when George Carr began a home-based business selling shellfish, which has grown to include Carr's Shellfish and Wharfside Market on the Stanley Bridge Wharf. The business is now run by Robert & Phyllis Carr, and offers a full selection of Malpeque oysters, shellfish, lobster and fresh fish in season.

Colville Bay Oyster Co. Ltd.

Box 7
Souris, PE C0A 2B0
Tel: 902.687.3640
Fax: 902.687.2478
Plant Tel: 902.687.2222
Contact: Johnny Flynn/ Mary Jane Callaghan
Email: jflynn@pei.sympatico.ca

OYSTERS	**CULTURED, WILD, STANDARD AND CHOICE**
LOBSTER	**FRESH**
QUAHAUGS	**CULTURED-NOTATA**

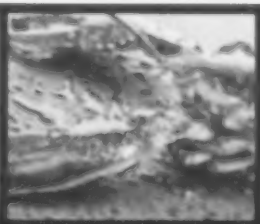


Confederation Cove Mussel Co. Ltd.

10 Borden Ave
Borden, Carleton, PE C0B 1X0
Tel: 902.437.2700
Fax: 902.437.2800
Contact: Len Currie
Email: lenc@confederationcove.pe.ca
Website: www.confederationcove.com

MUSSELS **FRESH, FROZEN**

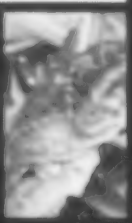
Confederation Cove Mussel Company has been in operation since 2000. Our modern facility produces fresh and frozen Prince Edward Island Cultured Mussels. Our focus is to produce a Quality, Natural, Healthy and Sustainable product buy working with independent growers to insure this goal can be achieved. We Harvest, Produce and Ship daily to insure you receive the freshest product possible when you need it.



East River Shellfish

2873 Fort Augustus Road
Glenfinnan, RR#5
Charlottetown, PE C1A 7J8
Tel: 902.676.2565
Fax: 902.676.2105
Contact: Mark O'Shea/ Marie O'Shea

MUSSELS	**FRESH (ROPE-CULTURED)**



Five Star Shellfish Inc.

PO Box 3228, RR#2
Ellerslie, PE C0B 1J0
Tel: 902.831.2906
Fax: 902.831.3356

Contact: Troy Jeffery
Email: fivestar@pei.aibn.com
Website: www.fivestarshellfish.com

OYSTERS	**CHOICE, STANDARD, COMMERCIAL**
QUAHAUGS	**LITTLE NECKS, TOP NECKS, CHERRYSTONES**
CLAMS-SOFT SHELL	**FRESH**
MUSSELS	**FRESH**

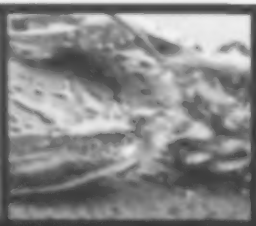
Five Star Shellfish Inc. is one of Canada's premier processors of top quality Prince Edward Island shellfish. Our head office and main processing plant are located on a section of Milligan's Wharf in the beautiful Conway Narrows area of Prince County, Prince Edward Island.

Five Star Shellfish Inc. is a raw molluscan shellfish processing facility that processes oysters, quahaugs and soft/hard shell clams for export into both the Canadian and the United States Marketplace. Five Star Shellfish Inc. went into operation in 2002 and is currently owned and operated by Wyatt, Gordon and Troy Jeffery of Christophers Cove, PE and has a full time staff of 5 - 7 people.

Our company takes great pride in the quality and safety of finished product we provide and guarantee to our customers. We harvest our shellfish daily from the clean, pristine waters of our own lease sites that we carefully manage all year round.

Five Star Shellfish Inc. operates under the Quality Management Program and provides food safety assurance through stringent HACCP Controls and regulatory standards and is regularly audited by the Canadian Food Inspection Agency. (CFIA)

All of us at Five Star Shellfish are dedicated to sustainable harvesting and preservation of wild fish stocks and as such have developed and operate numerous aquaculture leases for the breeding and growing of Oysters.



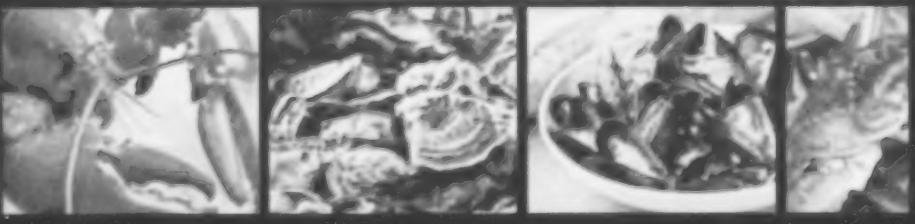
Future Seafoods Inc.

358 New Road
Fernwood, PE C0B 1C0
Tel: 902.887.3012
Fax: 902.887.3057

Contact: Ted Boutilier/ Brian Lewis
Email: futureseafoods@futureseafoods.com
Website: www.futureseafoods.com

CLAMS-HARD SHELL	**LITTLE NECK, TOP NECK, CHERRYSTONES**
CLAMS-SOFT SHELL	**FRESH**
OYSTERS	**CHOICE, STANDARD, FRESH, FROZEN, VALUE ADDED (SALUTATION COVE, SUNBURY POINT, ROCKY BAY, MALPEQUE, WEST RIVER, CAPE BRETON, NORTH HARBOUR)**

Our company has been growing, processing, and shipping premium Atlantic hard shell oysters since 2000. Future Seafoods Inc. carries an extensive line of oysters from different harvest areas, allowing us to please even the most discerning buyer's palate.



Howard's Cove Shellfish Ltd.

152 Smith Road
Freeland, Box 367
O'Leary, PE C0B 1V0
Tel: 902.831.2158
Fax: 902.831.2849

Contact: Randy Cooke
Email: hcs@pei.aibn.com
Brand Names: Cooke's Cove, North Point, Indian Creek, Cavendish Cups

CLAMS-SOFT SHELL	**FRESH**
OYSTERS	**CHOICE, STANDARD, COMMERCIAL**
QUAHAUGS	**LITTLE NECKS, TOP NECKS, CHERRYSTONES**
SMELTS	**FRESH, FROZEN**

Howard's Cove Shellfish Ltd. is a raw molluscan shellfish processing facility that went into operation in 1993. At that time, the company was operated out of the former Howard's Cove Seafoods Ltd. in Cape Wolfe. With increasing demands in the live shellfish market, Howard's Cove Shellfish Ltd. opened the doors of its own shellfish processing facility in Freeland in 1998, where it currently processes fresh soft shell clams, quahaugs, and oysters.

In the Spring of 2004, Howard's Cove Shellfish Ltd. added a new structure to the existing facility to provide for a large multi-purpose processing area, administrative offices, and a large packaging material storage room. The new added structure, close to doubling the plant in size, has a ground and second floor level.

At the present time, Howard's Cove Shellfish Ltd. distributes their finished product into both the Canadian and the United States markets. Howard's Cove Shellfish Ltd. is operated and managed by Randy Cooke. Located in beautiful Freeland, Prince Edward Island, Howard's Cove Shellfish Ltd. employs 15-25 full-time staff.

Kennie MacWilliams Seafoods Ltd.

195 Mason Road
Stratford, PE C1B 2G3
Plant Loc: 182 Hickey's Wharf Road, Webster's Corner, PE
Tel: 902.676.2226
Fax: 902.676.2280

Contact: Kennie MacWilliams
Email: kenniemacwilliams@pei.sympatico.ca
Website: www.kenniemacwilliamsseafoodsltd.ca

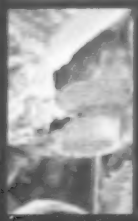
OYSTERS	**CHOICE, STANDARD, COMMERCIAL, OYSTER MEAT**
QUAHAUGS	**LITTLE NECKS, TOP NECKS, CHERRYSTONES, CHOWDERS**

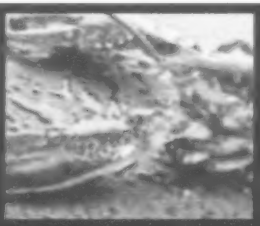
Kennie MacWilliams Seafoods Ltd. has been operating since 1980, concentrating on oysters and quahaugs. We deal in the Canadian and United States markets, and our products can be found in the Charlottetown area stores. We are the largest supplier of shucked oyster meat on Prince Edward Island, supplied mainly to retail outlets. Our operation is based on the Hillsborough River but we purchase product from across the Island.

Leslie Hardy & Sons Ltd.

East Bideford, RR#2
Ellerslie, PE C0B 1J0
Tel: 902.831.2577
Fax: 902.831.2577
Contact: Leslie Hardy

CLAMS-SOFT SHELL	**FRESH**
MUSSELS	**FRESH**
OYSTERS	**CHOICE, STANDARD, COMMERCIAL**
QUAHAUGS	**LITTLE NECKS, REGULAR NECKS, TOP NECKS, CHERRYSTONES**



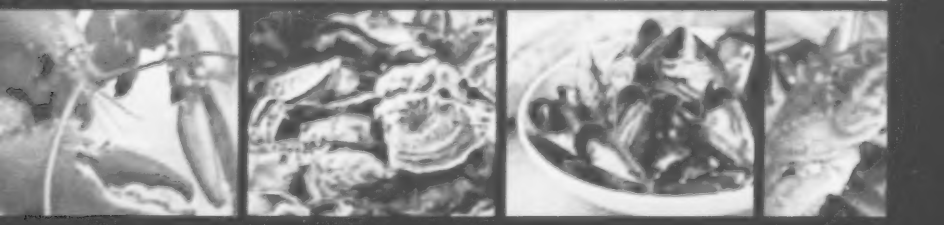


P.E.I. Mussel King Inc.

318 Red Head Road
PO Box 39
Morell, PE C0A 1S0
Tel: 902.961.2617
Tel: 902.961.3300
Fax: 902.961.3366

Contact: Esther Dockendorff
Website: www.peimusselking.com
Services: 2lb. Bags, 50lb Boxes, 5x10 lb.Bags, 2x25 lb. Bags, 24x1 Kg. Bags, 1 Kg. and 2 Kg. Tray pack, 1 lb and 2 lb., Frozen pack, mussels packed fresh in mesh and MAP

MUSSELS	**FRESH (ROPE-CULTURED), FROZEN IN SHELL**



Prince Edward Aqua Farms Inc.

RR#2
Kensington, PE C0B 1M0
Tel: 902.886.2220
Fax: 902.886.2335
Contact: Jerry Bidgood
Email: jerry@peaqua.com

CLAMS-SOFT SHELLED	**FRESH**
MUSSELS (BLUE)	**FRESH (ROPE-CULTURED), FROZEN VACUUM PACK, BREADED, PASTURIZED**
OYSTERS (MALPEQUE)	**CHOICE, STANDARD**
QUAHAUGS	**LITTLE NECKS, TOP NECKS, CHERRYSTONES**

Prince Edward Aqua Farms Inc. is one of the largest processors of rope-cultured blue mussels, Malpeque oysters, hard shelled quahaugs, and soft shelled steamer clams on Prince Edward Island.

We operate on a year-round basis, employing 45 full-time staff at our plant. The plant has been processing and shipping shellfish since 1989. Our mussel farms supply us with 75% of the mussels we ship, the rest are purchased from independent mussel growers.

Island Gold is our brand name. Every day we strive to provide the best, most consistent quality shellfish to our customers. We are HACCP certified by Canadian Food Inspection Agency. We are audited by CFIA, USFDA, and US Homeland Security.

We ship product on a daily basis into the Canadian and United States retail and food service markets.

Raspberry Point Oyster Co.

397 Capital Drive
Charlottetown, PE C1E 2E2
Tel: 902.566.5558
Fax: 902.566.3407
Contact: James Power

OYSTERS **FRESH**

RASPBERRY POINT **New London Bay, Prince Edward Island National Park, Canada**

Harvested from one of the most northern stocks of oysters in North America. These oysters take 6-7 years to reach market size. Raspberries are constantly manicured throughout the growth process to produce a perfect 3 to 3.5 inch small choice oyster that has a wonderful salty taste, clean flavor with a delightful sweet finish.

Pickle Point **Hope River, Prince Edward Island National Park, Canada**

A beautiful farmed raised oyster with ivory lips, glistening meats and heavy, thick shell. These 3 to 3.5 inch small choice oysters are raked as seed from P.E.I.'s remote icy waters and transferred to Pickle Point in New London Bay. Pickles sit firmly in your palm, are a breeze to open and will deliver the firm, saltly, taste your patrons desire.

Shiny Sea **New London Bay, Prince Edward Island National Park, Canada**

Handled extensively in their early stages of growth and harvested at a young age, the Shiny Sea oyster presents itself beautifully on the half shell. Quintessential flavors from native food sources flowing in from several small tributaries define this brand. Shiny Sea Oysters take approximately 4-5 years to reach their market size of 2.5 to 3 inches. The cups are full with plump meats that have an immediate salty taste and end with a subtle, sweet finish.

Lucky Limes **PEI National Park Dunes area, New London Bay, PEI, Canada**

Stimulated by the subtle mixture of seawater and tidal streams that break up the landscape of the surrounding farmland Lucky Lime oysters develop a unique organic flavour and a bright green shell. Always in high demand and limited quantities, the Lucky Limes are for the distinguished oyster slurper looking for subtle taste variations in their half shell offerings.

Rodney's Oyster Depot LP

The Harbour Wharf at Nine Mile Creek
PO Box 310
Cornwall, PE C0A 1H0
Tel: 902.675.3388
Fax: 902.675.2300

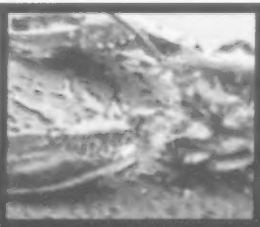
Contact: Dean MacEachern,
Plant Manager
Services: wholesale/ retail oysters

OYSTERS	**PREMIUM GRADE CULTURE-RODNEY'S KINGS, QUEENS, PRINCES, DUKES, AND STANDARDS**

Established in 2008, Rodney's Oyster Depot is a specialized oyster processor whose best partner is Mother Nature. Our philosophy is simple and is based on a quote from J.A. Clark, Rodney's father, who famously said: "Give a good person a good oyster and you will have them forever."

In our quest for a true artisanal oyster, Rodney's Oyster Depot has adopted a fresh, modern method of cultivating, harvesting, and marketing shellfish. With an eye to both sustainability and a minimal carbon footprint, Rodney's Oyster Depot is a statement to the future, today.

At ROD, we understand the oyster. We see the oyster as a crop in a watery field; each one an individual that needs to be tended and nurtured and understood. Our methods, including a GPS system of plotting and inventory, helps yield a traditional , larger-sized oyster, with an eye to consistency of shape, high meat yields, and delectable flavours.



Tracadie Bay Aqua Farms Inc.
Aqua Farms Inc.

Grand Tracadie
Little York, PE C0A 1P0
Tel: 902.672.3429
fax: 902.672.3429
Contact: John MacKinnon

MUSSELS **FRESH (ROPE-CULTURED)**

Tracadie Bay Aqua Farms is a producer of high quality PEI mussels. Located in the picturesque community of Grand Tracadie, Prince Edward Island, the company was founded in 1978. Originally called MacKinnon's Mussel Farm, the name was changed in 1995 to its present name of Tracadie Bay Aqua Farms. Owned and operated by brothers John and Philip MacKinnon, the company operates twelve months of the year and ship Island mussels internationally.

Arsenault's Fish Mart

Retail Operation:
Holman's Wharf, Summerside, PE
Tel: 902.436.7490
Fax: 902.436.5632

Contact: Robert Arsenault
Tel: 902.854.2331
Fax: 902.854.3376
Email: AFM.Retail@bellaliant.com
Website: www.arsenaultfishmart.com

LOBSTER **FRESH (LIVE/COOKED)**
SHELLFISH IN SEASON
OTHER SPECIES IN SEASON

Bergayle Fisheries Ltd.

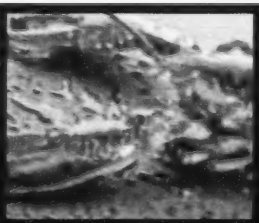
RR#2
Souris, PE C0A 2B0
Tel: 902.687.2841
Fax: 902.687.1660
Contact: Bernie Dixon

SNOW CRAB	**FRESH, FROZEN, VAC PACKED**
LOBSTER	**LIVE, FRESH COOKED**
TROUT (RAINBOW AND SPECKLED)	**FRESH, FROZEN, VAC PACKED**
HAKE	**FRESH, FROZEN, VAC PACKED, SALTED**
COD	**FRESH, FROZEN, VAC PACKED, SALTED**
HALIBUT	**FRESH, FROZEN, VAC PACKED**
HADDOCK	**FRESH, FROZEN, VAC PACKED**
MACKEREL	**FRESH, FROZEN, VAC PACKED, SALTED**
HERRING	**FRESH, FROZEN, VAC PACKED, SALTED**
WINTER FLOUNDER	**FRESH, FROZEN, VAC PACKED**
ATLANTIC SALMON	**FRESH, FROZEN, VAC PACKED**
SHRIMP	**FRESH, FROZEN, VAC PACKED**
SCALLOPS	**FRESH, FROZEN, VAC PACKED**
BAIT (CRAB/LOBSTER)	**FRESH, FROZEN**

Cabot Fishermen's Co-op Association Ltd.

Malpeque, PE C0B 1M0
Tel: 902.836.3062
Fax: 902.836.4485
Contact: Donna Cobb
Services: Custom Pack

CLAMS-BAR	**FRESH**
COD	**FRESH, SALTED**
CRAB-ROCK	**FRESH**
CRAB-SNOW	**FRESH**
EELS	**FRESH**
FLOUNDER	**FRESH**
HAKE	**FRESH, SALTED**
HERRING	**FRESH, SALTED**
LOBSTER	**FRESH (LIVE)**
MACKEREL	**FRESH, SALTED**
OYSTERS	**FRESH**
SCALLOPS	**FRESH MEATS**
SILVERSIDES	**FRESH**
SMELTS	**FRESH**

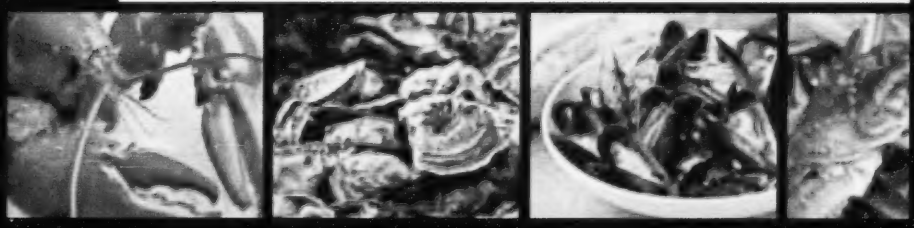


Doiron Fisheries Ltd.

PO Box 31
North Rustico, PE C0A 1X0
Tel: 902.963.2442
Fax: 902.963.2956
Contact: Edwin Doiron
Services: Custom Pack

COD	**FRESH, FROZEN, SALTED (BONELESS)**
HAKE	**FRESH, SALTED (BONELESS)**
HERRING	**SALTED**
LOBSTER	**FRESH (LIVE/COOKED)**
MACKEREL	**FRESH, SALTED**
SOLE	**FRESH**
HADDOCK	**FRESH**
HALIBUT	**FRESH**
SCALLOPS	**FRESH**
SALMON	**FRESH**
MUSSELS	**FRESH**
OYSTERS	**FRESH**
QUAHAUGS	**FRESH**
CLAMS	**FRESH**
SHRIMP	**FRESH**

Doiron Fisheries has been in business for over 35 years. We are located on the wharf in North Rustico, Prince Edward Island. We specialize in live and cooked lobster from our pound on premises. Doiron Fisheries also offers a wide variety of fresh fish and shellfish.

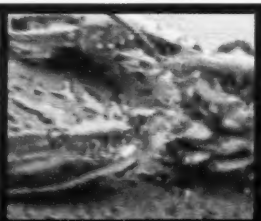


JMK Fish Mart

Queen's Wharf, Summerside, PE
Mailing Address: 279 Duke Street C1N 3T2
Summerside, PE
Tel: 902.888.2800
Fax: 902.436.4378

Contact: Bruce Palmer
Services: Pack for travel

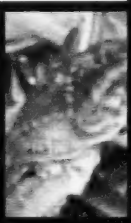
LOBSTER	**FRESH (LIVE/COOKED)**
OYSTERS	**FRESH**
SCALLOPS	**FRESH, FROZEN**
CLAMS-SOFT SHELL	**FRESH**
CLAMS-BAR	**FRESH**
COD	**FRESH, SALTED, SMOKED**
CRAB-SNOW	**FRESH**
EELS	**FRESH, SMOKED**
FLOUNDER	**FROZEN**
HAKE	**FRESH, SALTED, SMOKED**
HERRING	**FRESH, SMOKED**
MACKEREL	**FRESH, SMOKED**
MUSSELS	**FRESH**
SILVERSIDES	**FRESH**
SMELTS	**FRESH**



Malpeque Manhattan Seafood

PO Box 32009
Kensington, PE C0B 1M0
Tel: 902.836.3999
Tel: 902.836.4322
Fax: 902.836.3802
Contact: Randy Oatway

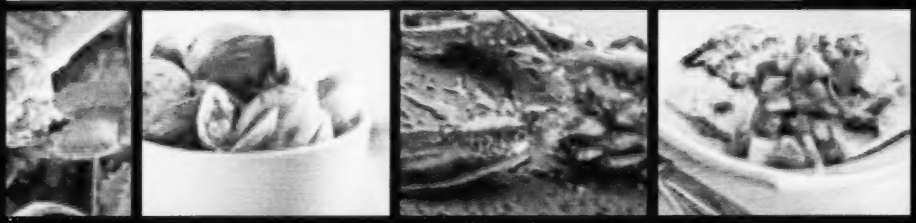
MUSSELS	**FRESH (ROPE-CULTURED)**
OYSTERS	**FRESH, CHOICE, STANDARD**



Richard's Seafood Inc.

Covehead Harbour RR#1
Little York, PE C0A 1P0
Tel: 902.672.3030
Contact: Ryan Doucet

LOBSTER	**FRESH (LIVE/COOKED)**
MUSSELS	**FRESH**
OYSTERS	**FRESH**
CLAMS	**FRESH**
SALMON	**FRESH**
HADDOCK	**FRESH**
SOLE	**FRESH**
COD	**FRESH**

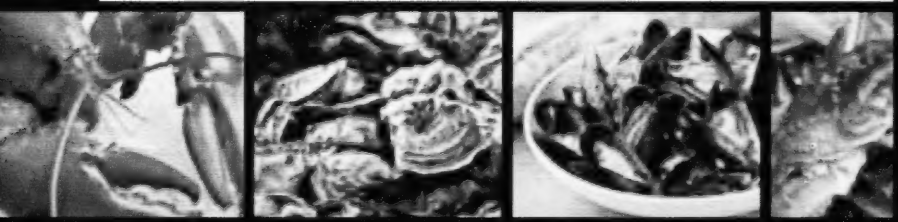


W & R Fisheries Ltd.

PO Box 216
Georgetown, PE C0A 1L0
Tel: 902.652.2809
Tel: 902.969.7510
fax: 902.652.2057

Contact: Wayne Chaisson
Services: Fish unloading

COD	**FRESH, SALTED**
FLOUNDER	**FRESH**
HAKE	**FRESH, SALTED**
LOBSTER	**LIVE**
SILVERSIDES	**FRESH**
MACKEREL	**FRESH**
HERRING	**FRESH**
CLAMS	**FRESH**



Water Prince Corner Shop

141 Water Street
Charlottetown, PE C1A 1A8
Tel: 902.368.3212
Fax: 902.892.8193

Contact: Shane Campbell
Email: fish_waterprince@pei.aibn.com
Website: www.waterprincelobster.ca

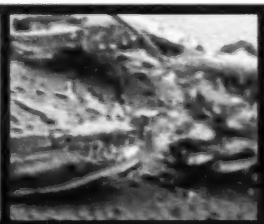
LOBSTER	**FRESH (LIVE/COOKED) (AIR SHIPMENTS) FROZEN, HOT PACKED, CANS**
SCALLOPS	**FRESH**
OYSTERS	**FRESH**
MUSSELS	**FRESH**
CLAMS	**FRESH**
CRAB MEAT	**FRESH, CANNED**
CHOWDERS	**FRESH**
SALMON	**FRESH**
HALIBUT	**FRESH**
SOLE	**FRESH**
HADDOCK	**FRESH**

You know you've arrived at the Water Prince Corner Shop and Lobster Pound when you see the fisherman's boots upside down in a barrel by the front door.

Owned and operated by Islander Shane Campbell and his family for 20 years. Shane personally buys the freshest seafood from Prince Edward Island wharves and fishermen. It is brought directly to the pound.

The finest selection of live Atlantic lobster, cooked lobster, Northumberland scallops, Malpeque oysters, canned clams, canned chowders, crab meat, frozen lobster, hot pack lobster, Island Blue Mussels, steamer clams, salmon, halibut, and sole.

We also ship fresh lobster and other seafood or you can enjoy a delicious seafood feast in our dining room. Nothing fancy, just plain "great food."



BJ Trading & Marketing

10 Shaws Lane
Montague, PE C0A 1R0
Tel: 902.838.3132
Fax: 902.368.2845

Contact: John Collings
Email: j.collings@pei.sympatico.ca

LOBSTER	**POPSICLES, BABY BOILS (COOKED/ RAW), CK, CKL & BROKEN MEAT, RAW TAILS, SPLIT CLEANED WHOLE LOBSTER, SCORED CLAWS & ARMS, MINCED BODIES (COOKED/RAW)**
CRAB-SNOW	**SECTIONS FROZEN IN BRINE, COMBO, LEG MEAT, CAP OFF COCKTAIL CLAWS**
CRAB-ROCK	**SECTIONS FROZEN IN BRINE, COMBO, LEG, MINCED & SALAD MEAT**
SHRIMP	**COOKED & PEELED**
SILVERSIDES	**FOOD GRADE, BAIT**
WHELK	**COOKED IN SHELL, MEATS**

Located on the East Coast of Canada, BJ Trading & Marketing offers a delicious variety of seafood from the oceans of the North America to customers throughout North America, Asia, and Europe. The company has access to a wide variety of processed seafood including lobster, snow crab, rock crab, and shrimp. We also offer special customer packs. Freshness and quality are our highest priorities when delivering shipments to our satisfied customers.

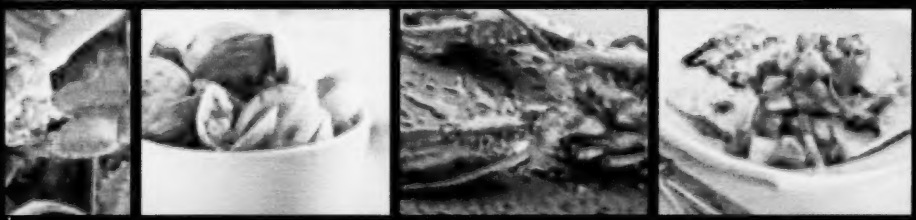
Maritime Marketing Services Inc.

PO Box 22046
Charlottetown, PE C1A 9J2
Tel: 902.628.6674
Fax: 902.566.5065
Contact: Roland McInnis
Email: mms@pei.sympatico.ca

CRAB-SNOW	**FROZEN, HOT PACKS, COCKTAIL, CLAWS, MINCED/ SALAD MEAT**
HERRING	**FROZEN**
LOBSTER	**FROZEN IN BRINE, BABY BOILS, COLD/HOT MEAT, BODIES (FROZEN), TOMALLEY**
MACKEREL	**FROZEN, CANNED**
SCALLOPS	**FROZEN**
SILVERSIDES	**FROZEN**
CRAB-ROCK	**FROZEN**
MUSSELS	**FRESH, FROZEN**
OYSTERS	**FRESH**
CLAMS	**FRESH**

Since its creation in 1983, Maritime Marketing Services, one of Canada's leading exporters of high-quality frozen North Atlantic seafood, has successfully established a solid customer base throughout the key markets of North America, Japan, and Europe. This success is thanks not only to highly motivated and experienced management, but also an impressive reputation for customer service.

Maritime Marketing Services offers a range of products whose quality is second to none and takes great pride in its ability to supply specialized products when requested. Indeed a complete and comprehensive array of packaging styles, tailored to meet the varying requirements of the catering, food service, and retail sectors is available. This flexibility enables Maritime Marketing Services to offer only the very best in seafood from the rich and plentiful fishing grounds of the Atlantic Ocean, from its home base in picturesque Charlottetown, Prince Edward Island.



Maritime Sea Products Ltd.

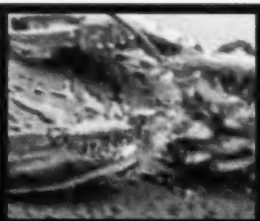
Miminegash, PE C0B 1S0
Tel: 902.882.3827
Tel: 902.882.2990
Fax: 902.882.3098
Contact: Audie Murphy

CHONDRUS CRISPUS (IRISH MOSS)	**WET AND DRIED**
FURCELLARIA	**WET**

Oceanside Seaweeds Ltd.

Miminegash, PE C0B 1S0
Mailing Address: Bloomfield, RR#1
PE C0B 1E0
Tel: 902.882.3148
Tel: 902.859.1580
Fax: 902.859.3263
Contact: Ronnie Costain

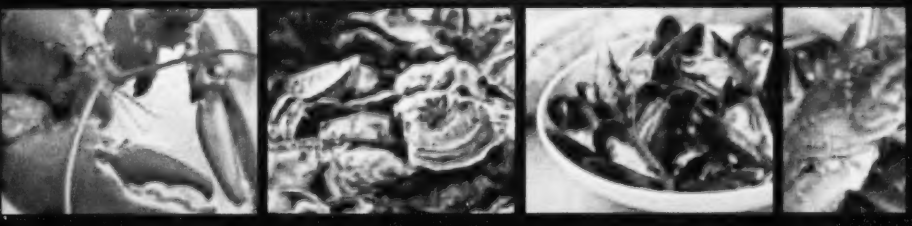
CHONDRUS CRISPUS	**DRIED**
(IRISH MOSS)	**BAILED**
FURCELLARIA	**DRIED AND BAILED**
COMPOST (SEAWEED BASED)	**BAGGED, BULK**



Shea Seaweeds Inc.

Anglo Tignish, PE C0B 2B0
Tel: 902.882.2252 (Plant)
Tel: 902.882.3255 (Home)
Fax: 902.882.3556
Contact: Nelson Shea

CHONDRUS CRISPUS	**DRIED**
(IRISH MOSS)	**BLEACHED**
FURCELLARIA	**DRIED**
LAMINARIA	**DRIED**

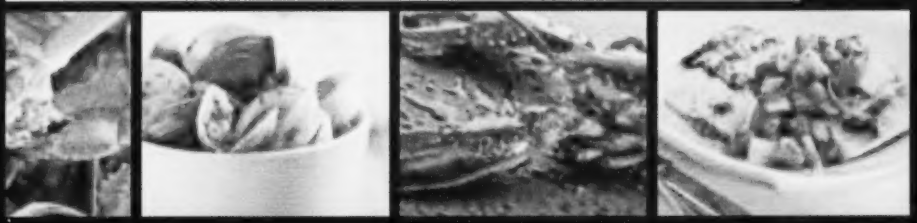


Aqua Bounty Farms (Certified, Research Facility)

Fortune, RR#4
Souris, PE C0A 2B0
Tel: 902.687.2600
Fax: 902.687.3800
Website: www.aquabounty.com
Contact: Dawn Runighan

SALMONID SPECIES **EGGS, FRY, FINGERLINGS**

AquaBounty Technologies is a biotechnology company focused on improving productivity in commercial aquaculture, a $100 billion industry and the fastest growing segment of the worldwide food industry. Our objective is the application of biotechnology to ensure the availability of high quality seafood to meet global consumer demand.

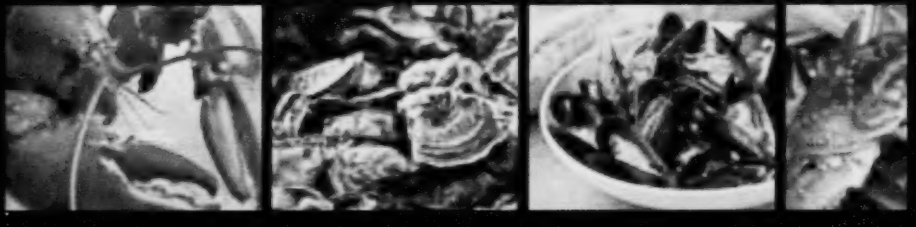


Dover Fish Hatchery (Certified)

Dover, RR#2
Murray River, PE C0A 1W0
Tel: 902.962.3446
Fax: 902.962.3488

Contact: Leon Moyaert
Email: doverfish@pei.aibn.com

ATLANTIC SALMON	**EGGS, FRY, FINGERLINGS**
RAINBOW TROUT	**EGGS, FRY, FINGERLINGS**
RAINBOW TROUT	**MARKET SIZE (8-14 OZ., 1-2LBS.), HEAD ON GUTTED**

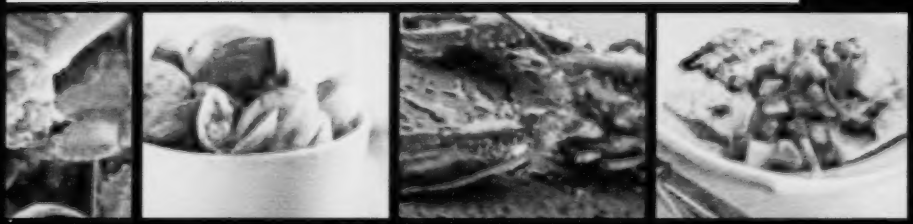


Ocean Trout Farms Inc. (FHPR Certified Hatchery)

Brookvale, RR#2
North Wiltshire, PE C0A 1Y0
Tel: 902.658.2239
Fax: 902.658.2239

Contact: Shawna Taylor
Email: oceantroutfarms@eastlink.ca
Website: www.coldwaterfisheries.com

RAINBOW TROUT	**FINGERLINGS, FRY**
STEELHEAD TROUT	**SMOLTS, FINGERLINGS, FRY**



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Tab Index

Seafood Processing Plants

Provincially licensed and federally registered. This section includes processing establishments that hold a processing license from the Provincial Prince Edward Island Department of Fisheries, Aquaculture and Rural Development and a plant registration from the Federal Canadian Food Inspection Agency which permits the export of seafood products.

Shellfish Processing Plants

Provincially licensed and federally registered. This section includes processing establishments that hold a processing license from the Provincial Prince Edward Island Department of Fisheries, Aquaculture and Rural Development and a plant registration from the Federal Canadian Food Inspection Agency which permits the export of seafood products.

Seafood Processing Plants

Provincially licensed. This section includes establishments that hold a processing license from the Prince Edward Island Department of Fisheries, Aquaculture and Rural Development.

Seafood Products

Agents and Brokers.

Seaplant Companies

Buyers and shippers.

Cultured Finfish

Hatcheries & Provincially licensed and federally registered processors.

Seafood Processors Association of Prince Edward Island

Contact: Mr. Barry Ansems, Executive Director
247 Mason Road
Stratford, PE C1B 2G1
Tel: 902.629.1392
Fax: 902.368.8127
Email: office@peispa.com
Website: www.peispa.com

The P.E.I. Seafood Processors Association is a non-profit organization dedicated to providing advocacy, training and marketing support to Prince Edward Island. The Association acts as a liaison on behalf of seafood processors with both provincial and federal governments, the Canadian Food Inspection Agency and other regulatory bodies that impact on the seafood processing sector.

P.E.I. Fisherman's Association

Contact: Mr. Ian MacPherson, Executive Director
420 University Ave, Suite 102
Charlottetown, PE C1A 7Z5
Tel: 902.566.4050
Fax: 902.368.3748

The Prince Edward Island's Fisherman's Association (PEIFA) was originally formed in the early 1950s. Fishers realized the need for a representative group to express their concerns to government on a host of industry issues. They also recognized the benefit of an organization through which they could communicate between themselves, their communities and with fisher organizations in other provinces. The P.E.I. Fisherman's Association is the only organization recognized as the representative organization for all core fishers in the Province of Prince Edward Island.

There are six member Locals of the Association. Each organization represents fishers in specific geographical areas of the Province on behalf of the PEIFA. The six Locals are: Central Northumberland Strait Fisherman's Association (CNSFA), Eastern Kings Fisherman's Association (EKFA), North Shore Fisherman's Association (NSFA), Prince County Fisherman's Association (PCFA), Southern Kings and Queens Fisherman's Association (SKQFA), and Western Gulf Fisherman's Association (WGFA).

Prince Edward Island Shellfish Association

Contact: Mr. Rory MacLellan, Executive Director
PO Box 82
Tyne Valley, PE C0B 2C0
Tel: 902.831.3374
Fax: 902.831.3374
Email: peishellfish@pei.aibn.com

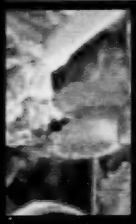
The objective of the P.E.I. Shellfish Association is to develop the industry of shell fishing, and protect the interest of oyster fishermen in P.E.I. To encourage and promote the oyster industry and collect, circulate statistics, general information and other material which may be of assistance to the oyster industry. To promote research, development and education and to make recommendations to the Provincial and Federal Governments as well as conduct projects in oyster shellfish improvement.

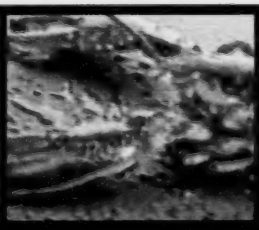
Prince Edward Island Aquaculture Alliance

Contact: Ms. Ann Worth, Executive Director
101 Longworth Ave, 1st Floor
Charlottetown, PE C1A 5A9
Tel: 902.368.2757
Fax: 902.626.3954
Website: www.aquaculturepei.com

Rich in tradition, Prince Edward Island has a superior worldwide reputation for our quality and flavour with chefs, retailers, and consumers of cultured seafood products. The cool fresh waters of P.E.I.'s bays and estuaries provide optimal growing conditions for farmed blue mussels and Malpeque oysters. Our abundant supply of high-quality groundwater also allows for dynamic Rainbow trout, Atlantic salmon, Halibut hatcheries, and nursery production units to thrive in the global marketplace.

The innovative and environmentally conscious members of the PEIAA are committed to cultivating safe products, and insuring a sustainable environment. In addition to being strong partners in growing the Canadian aquaculture industry, our P.E.I. members have ready access to domestic, U.S. and International markets, and are key contributors to Prince Edward Island's economy.





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